雨隠ギド

稲妻と雨

3

amaama&
inazuma
Amagakure
Gido

DMM.com

good! AFTERNOON KC

甘々と稲妻

3

Sweetness & Lightning

Gido Amagakure

雨隠ギド

c o n t e n t s

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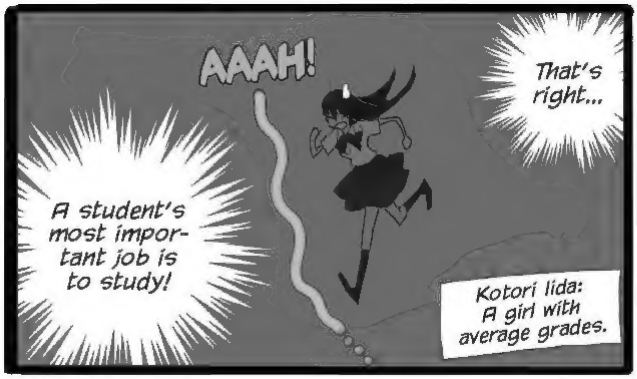
We shouldn't meet for a while.

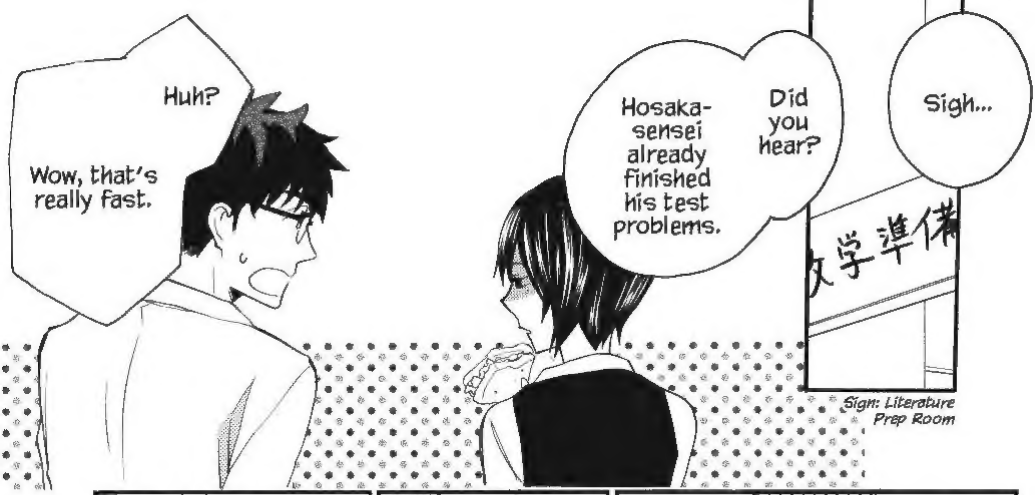
Why not?
W...

F-Finals?!
Because it's almost time for finals!


AAAH!
That's right...
A student's most important job is to study!
Kotori Iida: A girl with average grades.

Th...
That's right...
Study hard, okay?
Uh huh...

There's only one week until finals, and testing is a week long.
How about next Thursday?
Huh?
HAPPY
Of course he'd refuse...



Sign: Literature Prep Room

We don't really have this much energy either.
Since none of the teams are practicing, I don't feel like doing anything.
Ha-haha
I know they have tests and all..."
You guys look like you're having fun.
GLOOM
I'm actually just getting started.
Heh heh heh
You haven't finished yet, right, Inuzuka-sensei?

It must be so nice to be popular...
You want to take my place?
Ha ha ha...
Excuse me! I have a question...
Oh, sure. What is it?
I should eat something.
I'm hungry...
Huh? It's this late already?
6日
Oh, wow!
If I get a good score on the test...
Heh heh heh...
STEAM
STEAM

Note: 6 Days until the Tests

...when I was studying for entrance exams was so good...
SLURP
That gooey udon soup with turnips my Mom made for me...
Udon noodles!
It's done!
CHOMP
SLURP
SLURP

I wonder if Sensei and Tsumugi are asleep already.

Aaah...

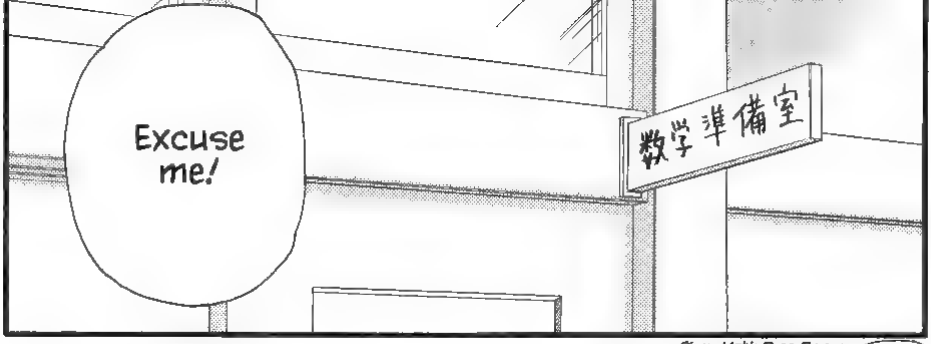
I see.
That time already, huh?
RUMBLE

Maybe I'll eat something.
Oh.
That's right.
I made a midnight snack.
CLACK
QUIVER
Chawanmushi!
Yeah.
It's cold and yummy...
Ish.
CHEW

What are you eating ...?
You're awake?!
Hack
T...
Tsumugi!
Hack
WHAT ARE YOU DOING...?
Aaah!
It's gone! I ate it all!
IT'S NOT FAIR!
There, there.
Don't cry. Don't cry.
じゅる
SOB SOB
じゅる
..want some, too....
WHY? WHY? WHY CAN'T I HAVE SOME?
It's past your bedtime.
Okay, let's get you back to bed.
I want some, too!!

Tsumugi's Busy Days of Stalking
AAH!
UNGH...
GASP
STUDY
STUDY
Bread
...that she refuses to sleep?!
Waaah
W-why... is it only when I'm really busy...
Sigh...
DING DONG
Wow.
Iida-san is really serious about this.
STUDY
STUDY
STUDY

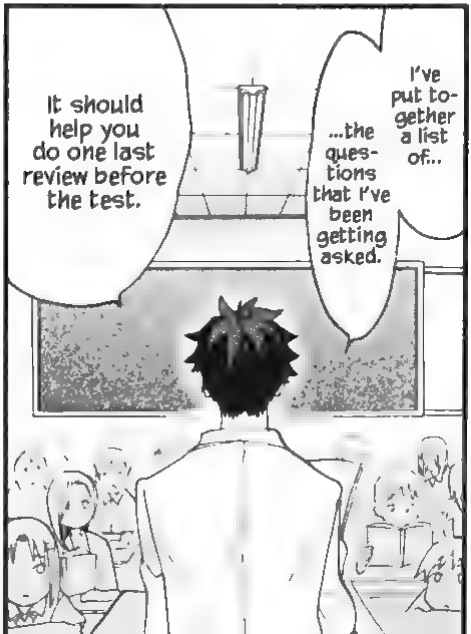
...Iida-san...
STEP
Um...
I'm not good with math...
Can you help me with this?
I'm not exactly good with math, either.
Oh.
SHOCK
Um, what was your name again?
I... I see. Sorry.
You mean I should go ask the teacher, don't you?
Go ask the teacher?
Yeah.
Everyone asks him stuff.



Sign: Math Prep Room

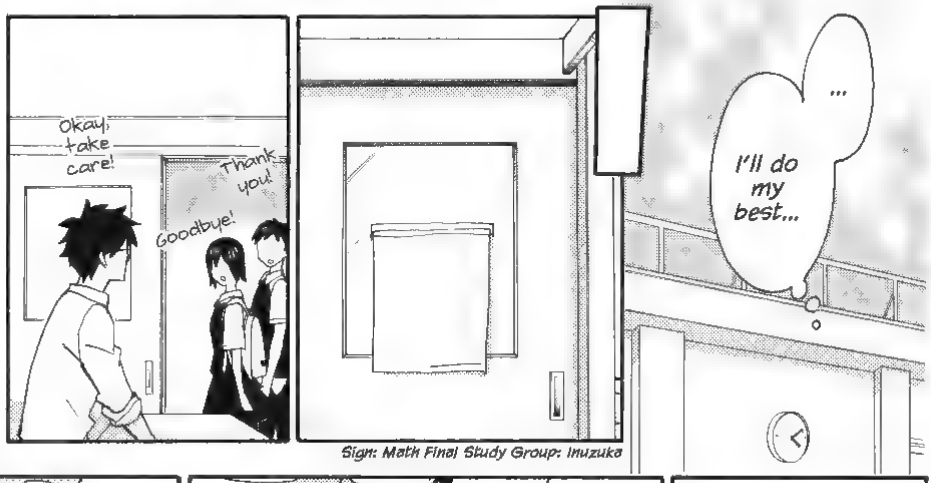
I...
I don't know!
Huh?
.....
.....
I...
I don't know...
...what I don't know!
Huhh?
Um... um...
I don't know, but I'll do my best!
Is that true?
Oh, I think I know what you mean.
You're not even sure what it is you're not sure about, right?
Ah!
I see...
Maybe my lesson plans were hard to understand.

He thinks I'm stupid!
He thinks I'm stupid!
How'd it go?
TYPE
Whatcha doin'? Whatcha doin'?
Hold on, hold on.
HOP


It should help you do one last review before the test.
...the questions that I've been getting asked.
I've put together a list of...

Okay, please pass these around.
WHAP
A test?
Nope

I've reserved this classroom after school today.
So if there's anything you don't understand, for this test or otherwise, we can go over it.


Okay, take care!
Thank you!
Goodbye!
...
I'll do my best...
Sign: Math Final Study Group: Inuzuka

Huh?
Every-one's gone home...
Um... Did you have a ques-tion?
You okay?
Iida-san?
YES?!
SCRATCH
SCRATCH

I see.
The handout was really easy to follow...
Thank you.
I...
SWAP
I'm okay.
Oh, yeah.
I'm making time at night.
Aren't you busy?
Making handouts and giving extra lessons before the test...
He sat down?!
SCRAPE
It feels like it's been a while since I've done anything teacher-ish.
That's a relief!
Giggle
Yesterday, Tsum... my kid saw me eating a midnight snack, and it was really rough.

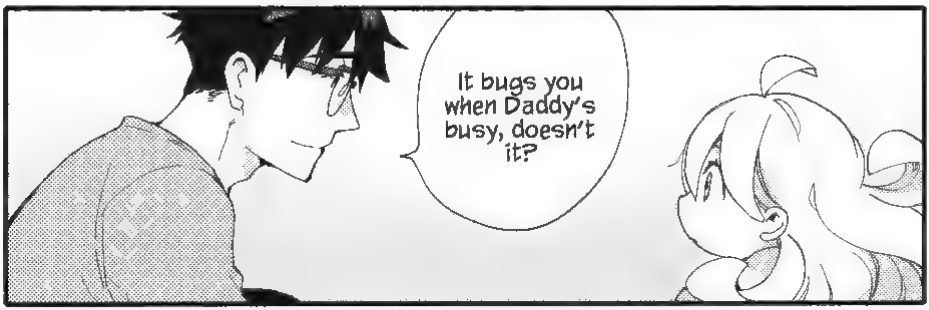
...
I...
I feel bad for her, but I can't let her eat snacks in the middle of the night.
I wish she'd just go to sleep.
When I was a kid, there was a time I couldn't fall asleep.
My mom made me a variation on bread porridge.
One bite...
...really warmed me up, and I slept really well.

...
I...
I feel bad for her, but I can't let her eat snacks in the middle of the night.
I wish she'd just go to sleep.
When I was a kid,
there was a time where I couldn't fall asleep
My mom
made me a variation on bread porridge
One bite of that, and I'd start to feel really warm
Then I'd sleep like a baby

No.
I was just remembering.
...
Is that...
Um...
Would you teach me...
...how to make bread porridge?

Daddy...
He's gone again...

Nope! I'm not sleepy!
I'm hungry!
Hm... I'm sorry.
I got up!
I see, I see. You can't sleep?
Tsumugi.


It bugs you when Daddy's busy, doesn't it?

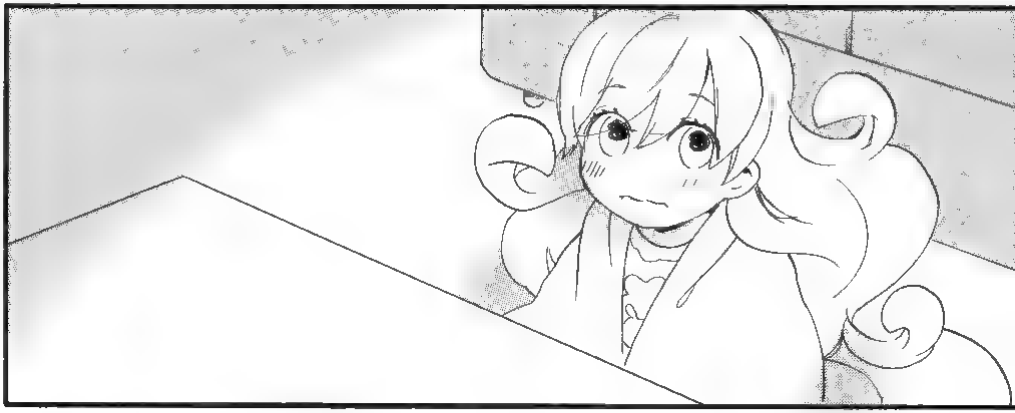
Whatcha doin'?
Making bread porridge.

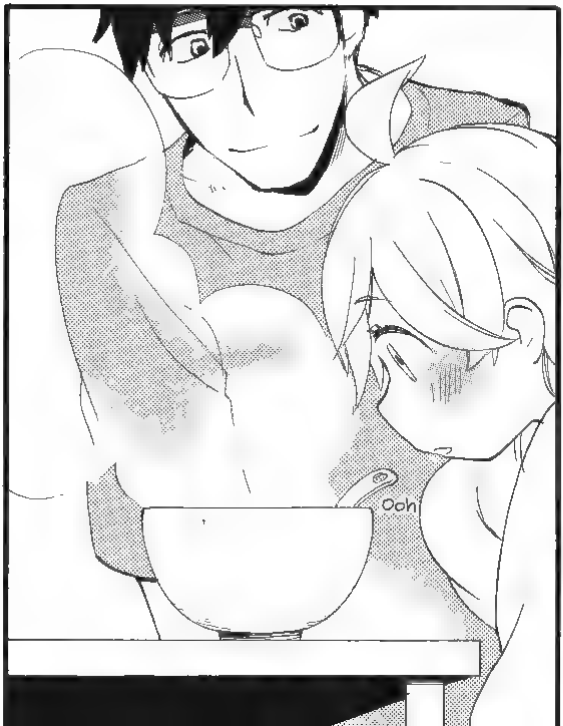
Hold on a second.
Yeah.

Only grownups can eat it, on especially busy days!
Yes.
But this is bread porridge for grownups!
Bread porr...
おとな
GROWNUP
BREAD PORRIDGE!
の
かゆ!?
Yes... I most certainly am.
...
S-Sure am! Sure am! I SURE AM!
I don't know if you're grown-up enough for this.

I'm 15 years old. Yeah.
Huh, you're right! You really do look older.
Maybe about 15?
I can wait.
I can be quiet...
SHH
30 g bacon
1/4 onion
1/2 slice of bread (from a six slice loaf)
Hm... I guess this should do it...
Non-problem!
Just wait a minute, then.
...for ingredients.
120 cc-130 cc milk
Some ground black pepper
Dash of salt
And cut the onion into thick slices and microwave for two minutes.
VMMM
Cut the bread into one-centimeter cubes.

Once you've chopped up the bacon, you pour some oil—wait, no you don't.
SIZZLE
Add the onions...
Add the milk.
Um, once it's about to boil...
...add the salt and bread..
Oh!
All the excess moisture's gone.
SIZZLE
Simmer gently for two to three minutes.
SIZZLE
GRIND
GRIND
SHAKE
SHAKE
Add some ground black pepper...
...and it's done!

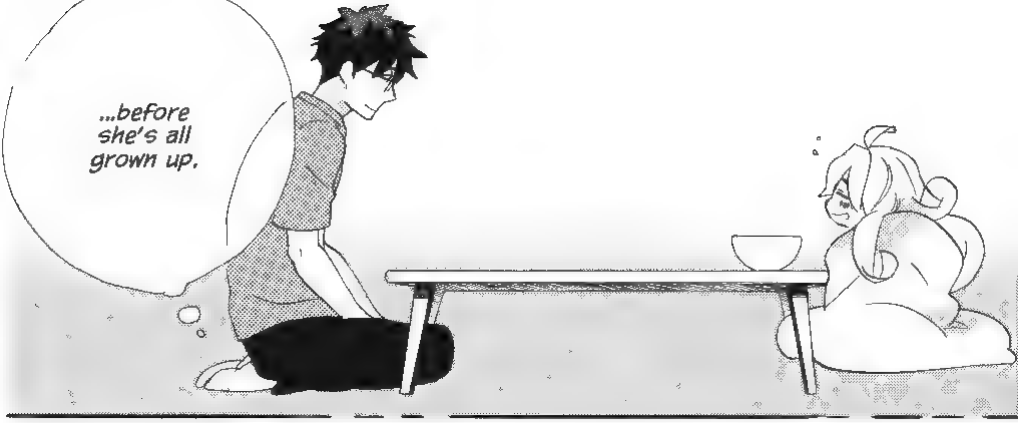



Ooh!

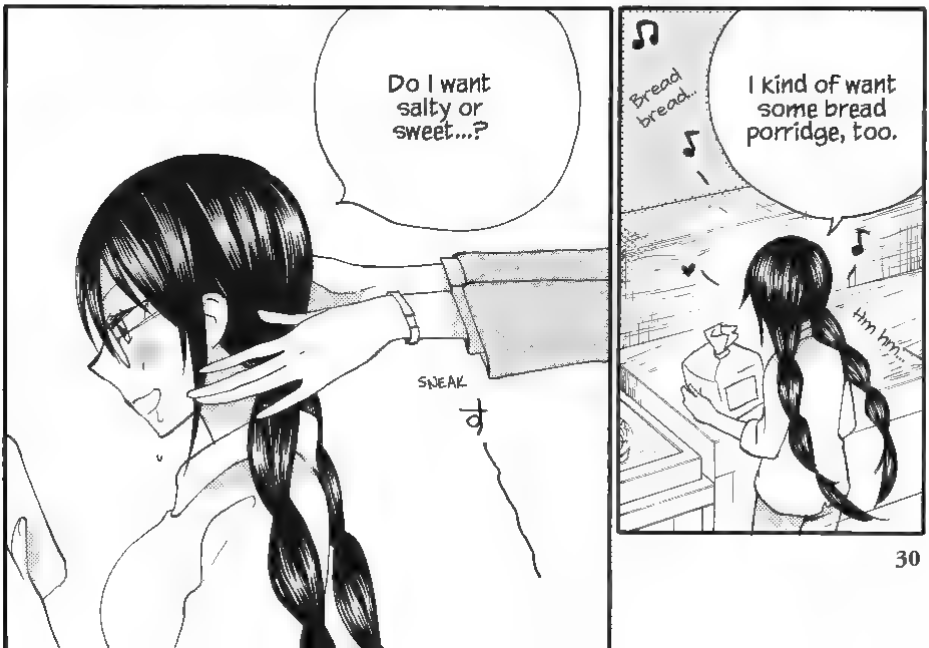
Please try some, ma'am.
DROOL
Okay.
Why, thank you.
Oh, wow! This looks delicious indeed!
Aha...
Huh?
No, not today.
I'm still working.
Apple Juice
Father, would you like a drink?
Oh.
Go on, have a glass.
You want to smoke, then?
We're both grown-ups, so it's okay!

Huh?
Oh!
It's okay, it's okay! I know!
I'm a grownup, so I know why!
Why did you stop?
Hmm...
Uh, no...
I never really smoked that much to begin with.
And I don't anymore.
I just needed a break.
GRUMBLE
It's because you love me more, right?
That's why!
Yup.
That's pretty much...
...right!
MEEKER

How does it taste?
Aah...
Right.
Okay, now eat up before it gets cold.
Yummy!
Oh, this is good.
It really won't be too long...
Phew...
I'm so full... ♫


...before she's all grown up.

I wonder if they're eating it right now.


Do I want salty or sweet...?
SNEAK
Bread bread.
I kind of want some bread porridge, too.
hm hm...

EEK!
M...
Mom!
Oh, my!
You're back?!
YOU SCARED ME!
Sorry, sorry.
I just happened to see you going down into the restaurant.
I... I've got a test coming up!
You've got a strong stomach.
A midnight snack?
Want me to make some-thing?

Okay, just a second.
The sweet kind...
I was going to make bread porridge...
I...

You can sit down and wait.
sweet with honey...
Yeah.
And sweet with honey...
Kotori...
...you've always loved bread porridge with black soybeans and roasted soy flour.

I'll watch you make it.
No...

AND THEN...

Chapter 11 – END

WARM BREAD PORRIDGE

Both kinds

Blow blow

☆Ingredients☆ Serves 1

1/2 slice of bread (from a six-slice loaf) cut into 1 cm cubes, crusts on
20-130 cc milk

Bacon and Onion Bread Porridge

1/4 onion (or 1/2 if small) 30 g bacon

Dash of salt some ground black pepper

Black Soybean and Roasted Soybean Flour Bread Porridge

1/2 tsp sugar black soybeans

roasted soy flour maple syrup (to taste)

You can also use honey instead of maple syrup!

Steps

Bacon and Onion Bread Porridge

1. Cut **onion** into thick slices, cover loosely with plastic wrap, and microwave for 2 minutes.

2. Cut **bacon** into 1 cm wide pieces, cook in a pot without adding any oil. Once the color's changed and the bacon fat starts to run, add onions from **Step 1**.

3. Add the **milk**, and then the **salt** and **bread** once the mixture's about to boil. Simmer at low heat for 2-3 minutes. Once the excess moisture has evaporated and the pudding starts sticking to the pot, transfer to a plate. Add **ground pepper**, and it's done.

Black Soybean and Roasted Soybean Flour Bread Porridge

1. Put the **milk** in a small pot, add **sugar**, and cook over low heat. Just as it's about to boil, add the **bread** and simmer for 2-3 minutes, stirring so it doesn't burn.

It's goopy!

It's gooey!

2. Once the excess moisture has evaporated and the pudding starts sticking to the pot, transfer to a plate.

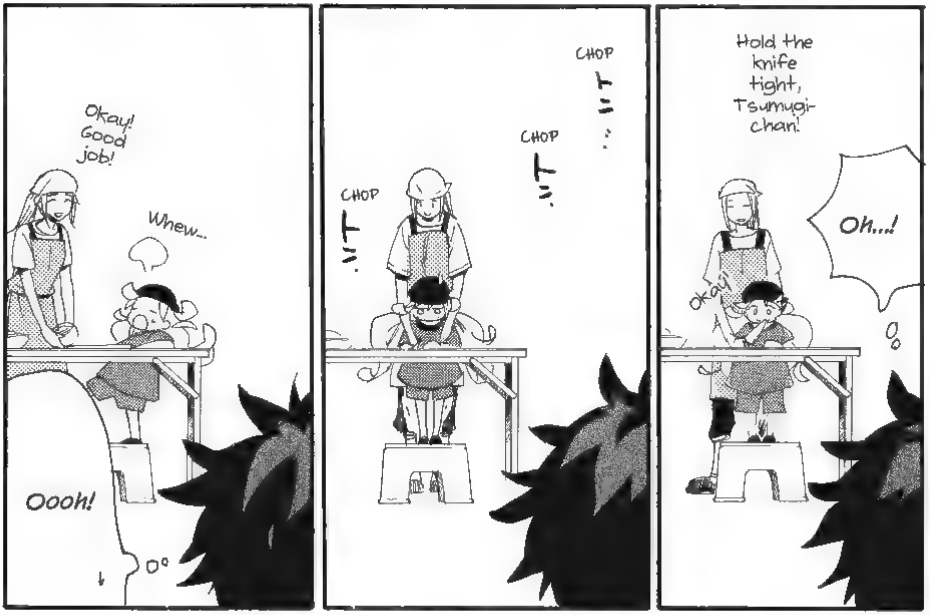
3. Add **black soybeans**, **roasted soybean flour**, and **maple syrup** to taste, and it's done.

Conversion notes:
1cm cubes bread = about 1/2 inch, 120-130 cc milk = over 1/2 cup, 30 g bacon = over 1 ounce

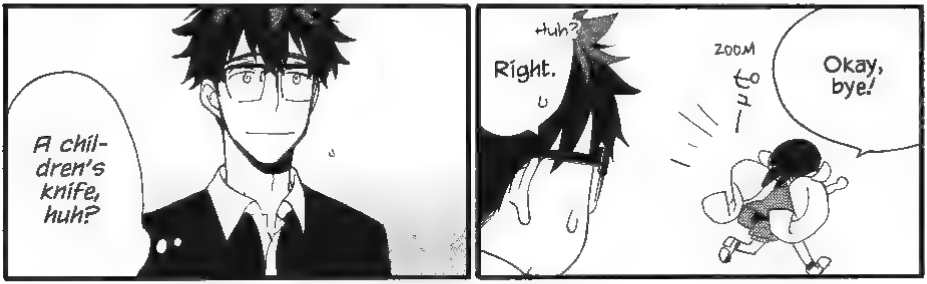
Chapter 12
Our Homemade Curry

カラ…
カラ
カラ
Inuzuka-san, you're good at painting lines.
Am I?
Ha ha ha
Well, the guy's a teacher, after all!
Does that have anything to do with it? Ha ha
Hey, daddies!
The kids are going to cut up the veggies now.
So if you want to come watch, come on over!
Cutting?
Veggies?
Really?!
The knives are made for little kids, so they'll be fine.

Sign: Summer Vacation Sleepover
Okay!
For our special summer vacation sleepover, we're having curry for dinner!
GLANCE
GLANCE
MURMUR
MURMUR
Let's all work together to make it taste great!
Okay!


Okay! Good job!
Whew...
Oooh!
CHOP
CHOP
CHOP
Hold the knife tight, Tsumugi-chan!
Oh...!
Okay!

You did great, Tsumugi!
I sure did!
Heh heh heh!
DASH
Daddy, did you see?!

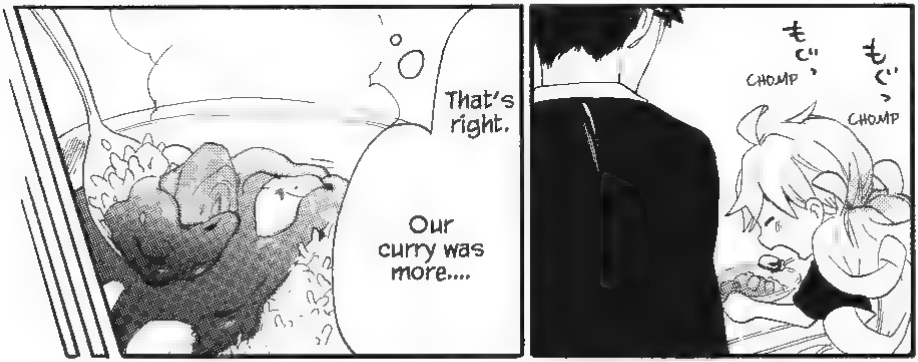

A children's knife, huh?
Huh?
Right.
ZOOM
Okay, bye!

AND THEN...

...is done!
Let's eat!
The curry we all made...

It might be the one I did!
Is this one of the carrots I cut, maybe?
Hee hee hee
It's good!
It is, isn't it?
Right?
This curry is good! It tastes almost like the kind we make at home!
Huh?
Homemade curry is more different! More different!
??
It's got grapes and stuff!
It's the stuff you eat at restaurants!
This is normal curry!

It was yummy!
Grapes... do you mean raisins? Dried grapes?
Dried ones, maybe?
Probably! And it's...


That's right.
Our curry was more....
もぐっ CHOMP
もぐっ CHOMP

Don't take the fireworks outside the white line, okay?
WOW...

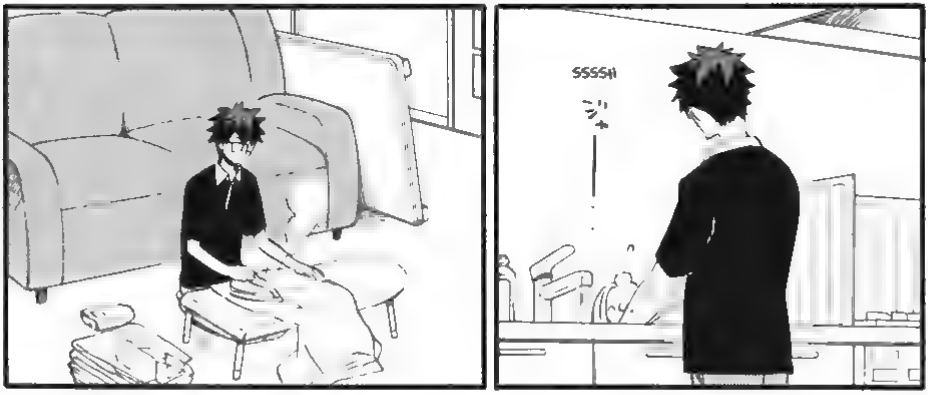
Goodnight!
Night!
We'll be back to pick you up tomorrow!

We're having a sleepover tonight, everybody! Say goodnight to your family!
Good-night!

Are they gonna be okay?
I'm sure they'll be okay.

SQUEAK
SQUEAK
I'm home.

Perhaps I'll do the dishes from breakfast.
CREAK


SSSSH

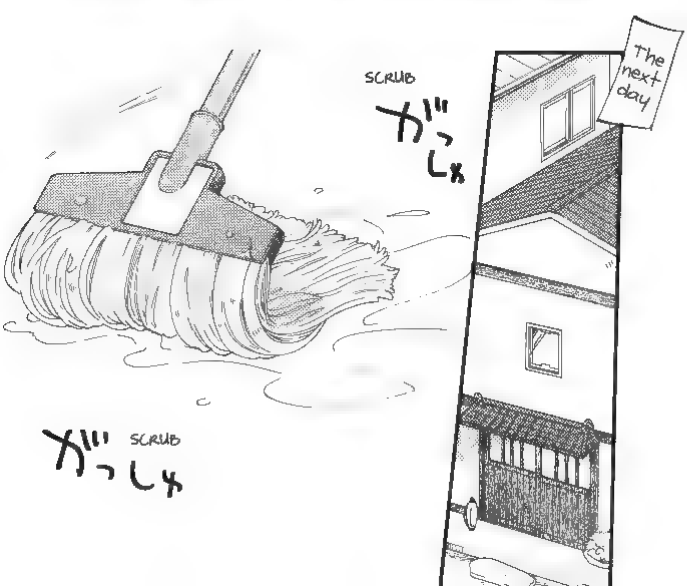
Don't cry 'cause Tsumugi's not there.
Gotcha.
Ha ha..
Yeah, right.
Bartender, I'll have an oyuwari.*
Sorry, I'll pass for tonight.
Nah, I want to be able to drive the car if I need it.

*See translator's note at the end of the volume.

Keema curry,' or maybe 'dry curry'?"
Hmm... minced meat, huh?
Huh?
Thanks!
That sounds right!
Say, what do you call the curry with minced meat and raisins in it?
The kind that's not soupy.

Dry curry, huh?
RATTLE
CLICK

Okay!

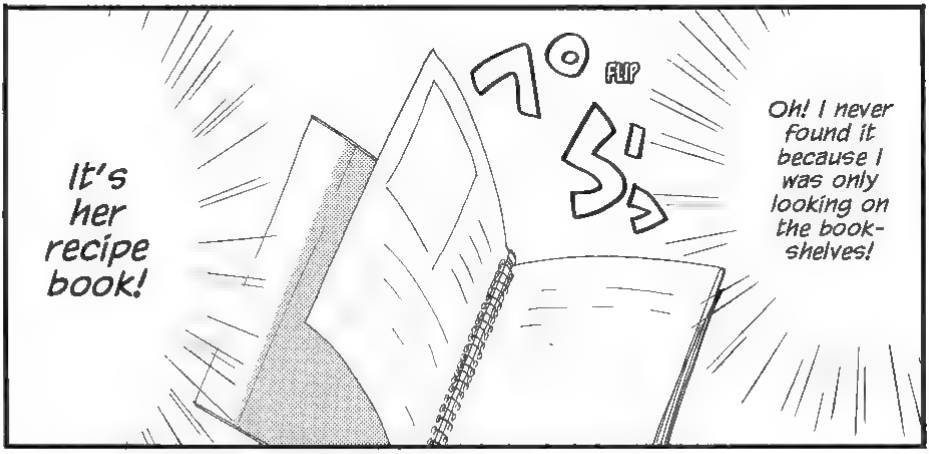

SCRUB
SCRUB
The next day

I wanna go home...
Zzzz

It's Sensei! What could it be?
I mean, it's summer vacation and all...
BLUSH
...
Dry curry?
RING RING
I'M...
...BACK!

I had a sleepover at school last night!
I'm back, Mr. Galigali!
Go wash up and gargle
Tsumugi!
RING RING
DASH
DASH
I'M BACK!
I'M BACK!
POINT
POINT
Do we have any roux or spices left?
I'm pretty sure there's still some consommé in here.
Hi! I love dry curry, too! (Actually, I love all kinds of curry. ☺) So I've got questions! -What was in it? -What kind of curry roux did you use? If I know the spices...
GRIN
Ooh!
Ingredients.
Hmm...
Ingredients, huh?

This is...
GASP!
Hmm?


It's her recipe book!
FLIP
Oh! I never found it because I was only looking on the book-shelves!

...but this is just like her.
Oh...
Um.. Buri-daikon* and..
It only has three pages written inside.
Huh?!
It...

Next time let's make homemade curry!
Tsumugi!
What does? What does?
Yes!
I washed up!
Ooh! It's got the recipe for dry curry!
HOME-MADE
CURRY!
Towel: Tsumugi
WOW!
Our homemade curry!
It sure is! The one with raisins!
Is that the kind... with the stuff?
Is that...
Home-made curry?!

Mommy's homemade curry is sweet magic curry!
Hee
hee
hee!
Okay, I'll just fax this... No, I should make a copy first.
Yay!
Yay!
FLIP
FLIP
Mm.
Umm...
What's up?
When are we gonna eat it?
Tomorrow seems kind of soon.
JUMP
Oof!

One Week Later
OKAY!
For beginners!
Because we're using the Inuzuka family recipe this time...
...Mom rewrote it more simply, but without changing it!

Here are the ingredients!
1 carrot (small)
2 onions
400 g ground pork
1 celery stick (small)
2 Japanese eggplants
2-3 green bell peppers
40 g raisins
BAM
1/2 apple (grated)
200 g diced tomatoes (half a can)
1 clove garlic
1 thumb ginger
2-3 tsp curry powder
1 1/2 tsp salt
1 bouillon cube
2-3 tsp garam masala

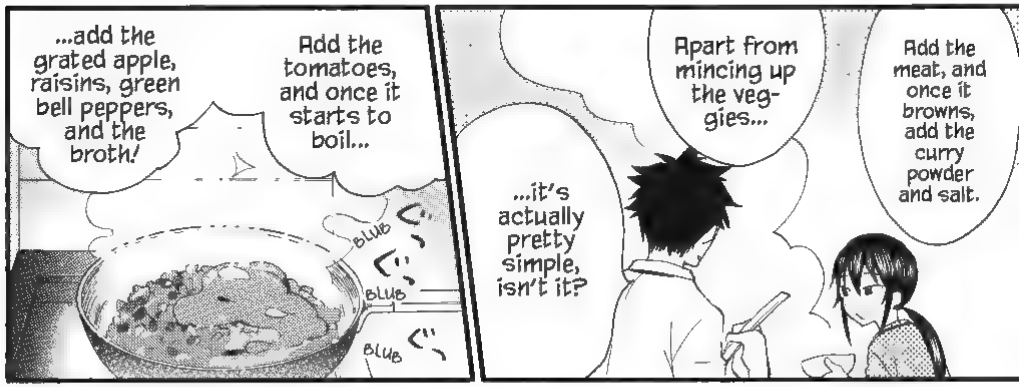
Okay, first we'll mince the vegetables...
ME!
It looks like she also put in seasonal vegetables.
TREASURE!
Wow...
I... I didn't realize there was so much stuff in it.
Ooh...
If you measure out the curry powder and spices beforehand, it's a lot easier!

We don't have a kids' knife today, so you can't help with that, Tsumugi.
Huh?
Whaa?
I can use a knife!
I can!

Got it?
You can only use a grownup knife...
...when you're with Daddy!
Yeah!
It's too danger-ous!
Why not? Why not?
I can do it! I can do it!
Chop chop chop...
...and we're done.
Hm...
CHOP とん……
CHOP とん……
CHOP とん……

I worked hard, so I'm done now.
Okay. Thank you for helping.
WHEW
Sheesh.
Ha ha.
She used a kids' knife at a sleepover...
...so now she wants to do the cutting up here.
Oh. I see.
BA-DUM
EXHAUSTED
BA-DUM
Okay, leave the mincing to me!
Good luck!
And yet, !...
CHOP
CHOP
DROOP
Tsu... Tsumugi-chan...
...used a knife!

Fry the garlic and ginger.
SIZZLE
And when it starts to smell good...
Use the bouillon to make 300 cc of broth.
Okay?
Add the onion...
...and once they turn clear, add the carrot, celery, and eggplant in that order and keep frying.
SIZZLE
SIZZLE


Add the meat, and once it browns, add the curry powder and salt.
Apart from mincing up the veggies...
...it's actually pretty simple, isn't it?
Add the tomatoes, and once it starts to boil...
...add the grated apple, raisins, green bell peppers, and the broth!
BLUB
BLUB
BLUB

Come to think of it, green bell peppers...
Tsu... Tsumugi-chan, the green bell peppers are...
Is that okay?
I know!

With Sweet Homemade Curry...
...the magic turns any veggie into curry flavor!
I know it's delicious!
WHEW
...I see.
Okay, now cook over medium high heat for ten minutes to boil down the excess liquid!
Okay!
BLUB
BLUB
Okay.
It's been ten minutes now...
...so let's scoop some out for Tsumugi-chan.
Before we put this in?
Garam Masala
This dry curry can be adjusted for spiciness so that both kids and adults can eat it.
If you just split it before you add the spices...
...you don't have to make two separate dishes for kids and adults, right?

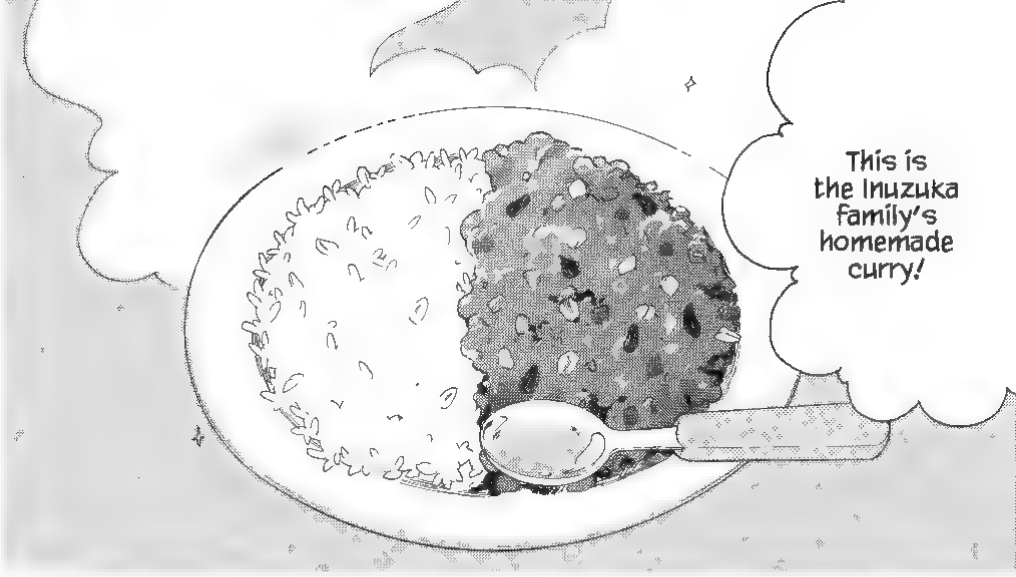
...
And it feels like you're eating the same curry!
She was a good mom, wasn't she?
That's what my mom said.
...Yes, she was.
Thank you.

We'll taste the adult version first, and if it doesn't have enough salt, we'll add some.
Right!
Okay, let's make the rest!
It smells really good.
Welcome to my mouth!

Add the garam masala right when you turn off the heat, and make it as spicy as you like...

Okay!

...and make it as spicy as you like.


This is the Inuzuka family's homemade curry!

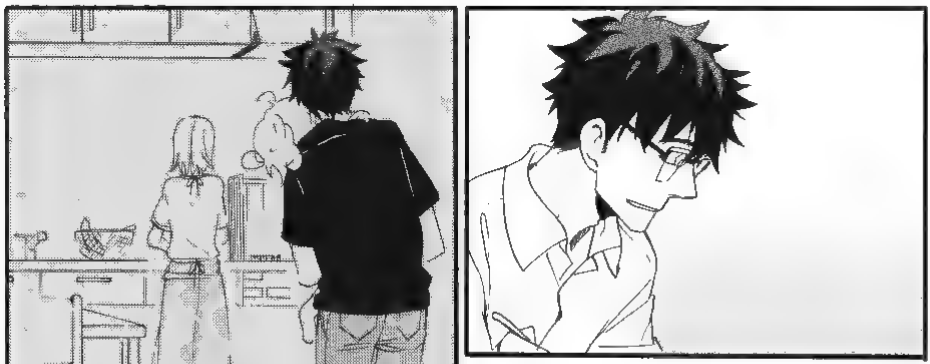
Let's eat!
Let's eat!
Wow! Wow! That looks so good!
I made the rice a little firmer than usual.
And I added some brown rice in, too.

Omf!
Aah!

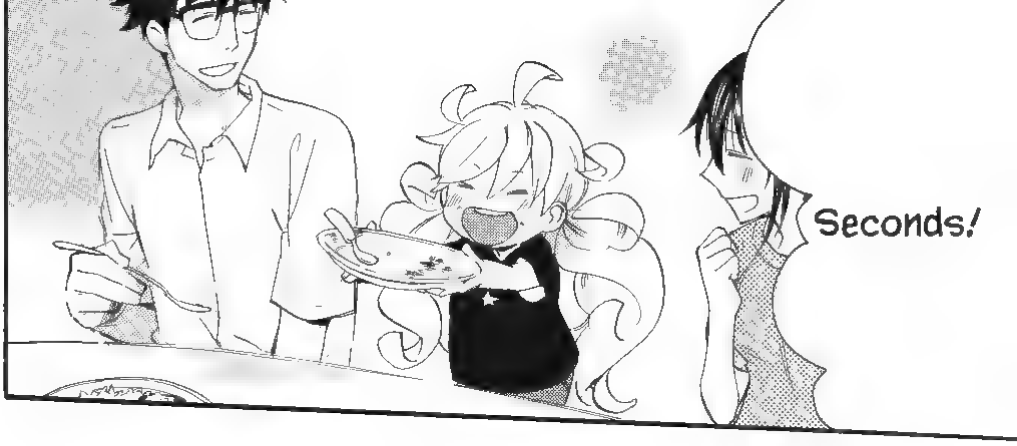
...!
がつがつ
CHOMP
CHOMP
Wow!
I didn't understand why you'd put raisins in curry...
...but this is amazing!
Wow
...!
This is really good!
CHEW
CHEW
ぱくぱく

Tsu... Tsumugi, calm down...
CHOMP
CHOMP
We saved you some extra.
Isn't home-made curry good?

Ahh...
Homemade curry...
...is really delicious.
Well...
I guess it's okay.



mm!


Seconds!

Oh.
Well...
I was just remembering something.
Whatcha laughin' at?
Heh heh
Thank you!

Do you remember...
...back when Mommy was chopping onions for curry, and she started to cry?
Ooh! Yeah!
She took your glasses to wear, and then she got all dizzy!

Really?
She looked so silly
Just now
Me too! I just remembered that
Yup, that's it
Really, really!
We both did

...
...
...

And daddy makes it now.

Waaaah...
I'm so sorry.
Sorry.
Sniff
THUD
I'LL EAT IT!
THUD
Daddy won't make the curry anymore.
...Tsumugi?
Don't you think so...
Yeah.
...was yummy.
Our home-made curry...

It's good.
Don't ask how many servings she had!
early
I made it home
I'm back!

HOMEMADE DRY CURRY

☆Ingredients☆ Serves 3-4

- 400 g ground pork

Ⓐ 2 onions 1 carrot (small) 1 stick of celery (small) 2 Japanese eggplants 2-3 green bell peppers

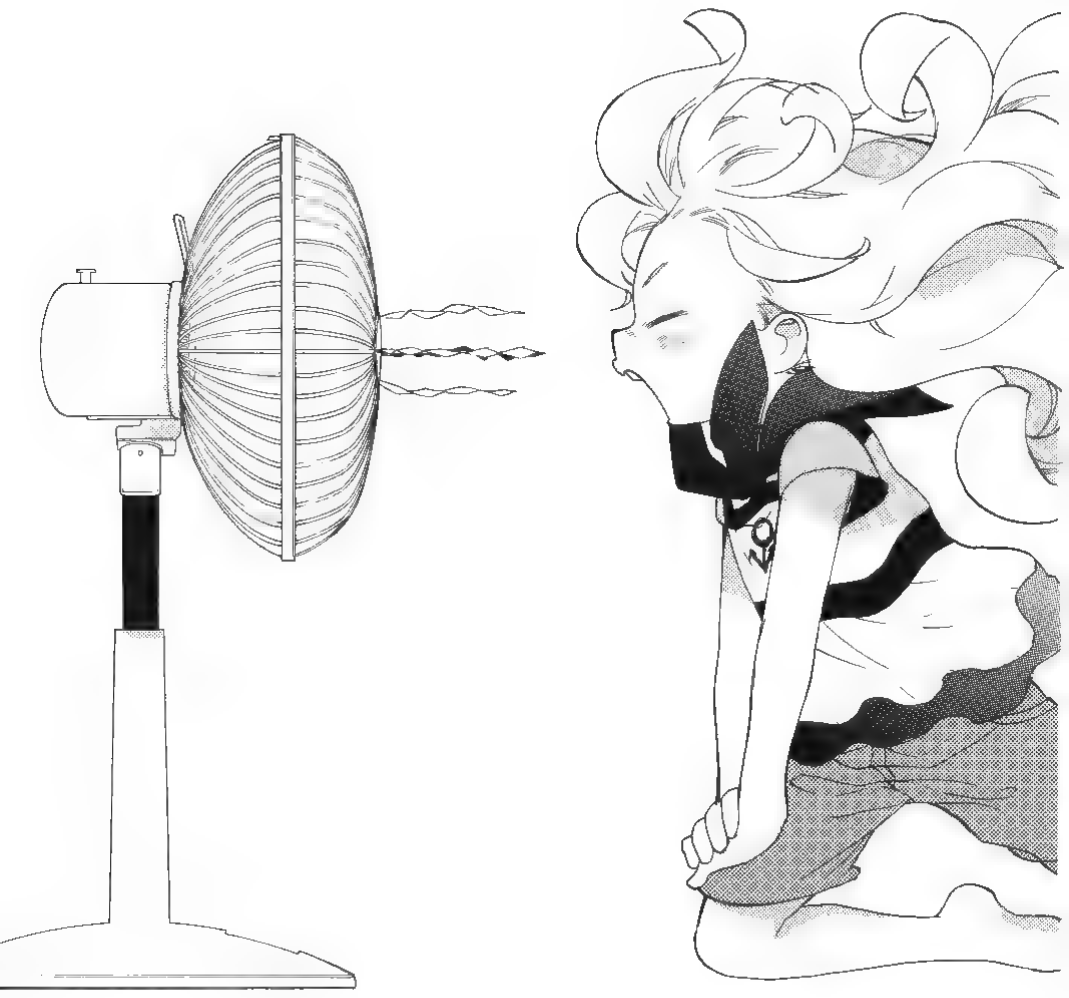
Ⓑ 1 thumb ginger 1 clove garlic

- 1 bouillon cube 2 Tbsp vegetable oil 2-3 tsp curry powder 1 1/2 tsp salt 200 g diced tomatoes (half a can) 1/2 apple (grated) 40 g raisins 2-3 tsp garam masala

Steps

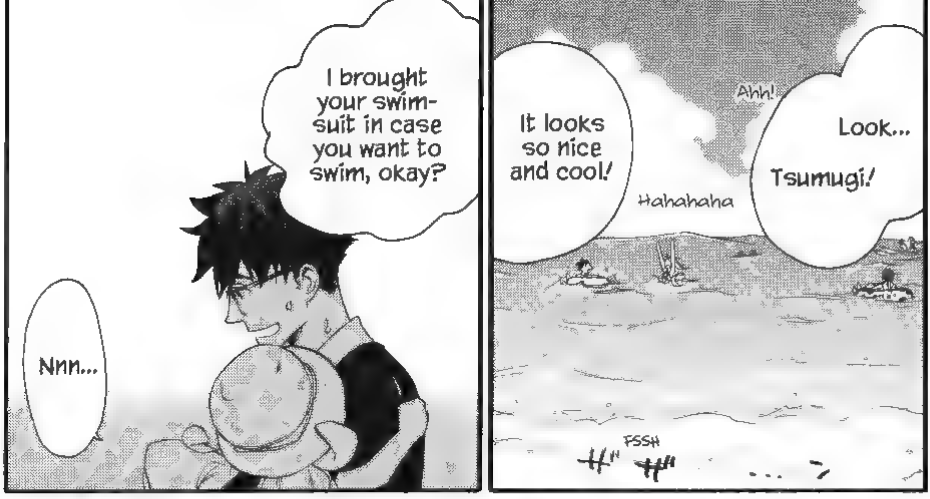
1. Cut **Group A** ingredients into 5 mm cubes. Dissolve **bouillon cube** in 300 cc of boiling water to make broth. Mince **Group B** ingredients.
2. Heat the **vegetable oil** in a pot, then fry the **garlic** and **ginger**. Once it starts to smell good, add the **onions** and fry them. When they turn clear, add the **carrot**, **celery**, and **eggplant** in that order and continue to cook.
3. Add the **ground pork** to the pot, and once it's browned, add the **curry powder** and **salt**.
4. Add the **diced tomatoes**, and once the mixture starts to boil, add the **grated apple**, then the **raisins**, **green bell pepper**, and the broth from **step 1**. Cook over medium-high heat for just over 10 minutes to boil the curry down.
5. Take some curry out to serve to any children. Taste the rest, and if there's not enough salt, add to taste. Add in enough **garam masala** for your preferred level of spiciness.

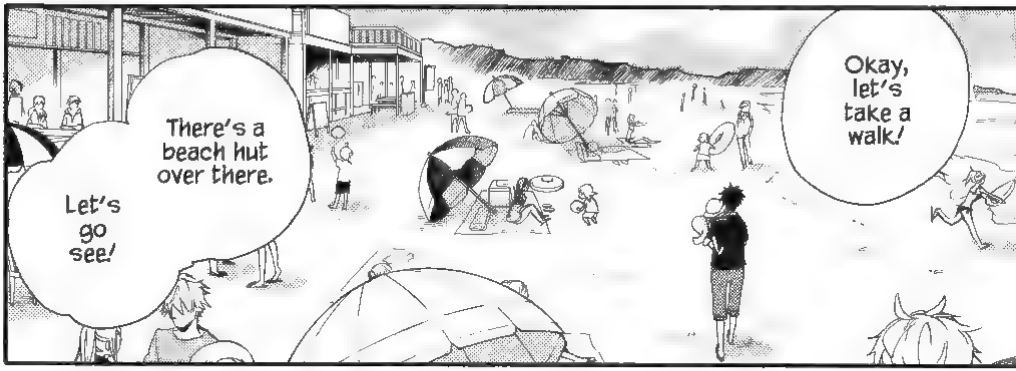
Conversion notes:
200 g diced tomatoes = under 7 ounce, 40 g raisins = about 1 1/2 ounce



CRUNCH
ざ
キッ
SCREE
Ooh!
It gets pretty crowded during summer vacation, huh!
RIPPLE
Nnnn...
Carry me.
Come on, get out!
Tsumugi! The ocean's pretty!

So I can't do it by myself.
I'm a cat...
...right now.
You're a big girl, so you can get out on your own, okay?
HUG
ギュッ
HUP
Oh, well, if you're a cat...
Mommy isn't here now.


I brought your swim-suit in case you want to swim, okay?
Nnn...
Ahh!
It looks so nice and cool!
Hahahaha
Look... Tsumugi!
FSSH


There's a beach hut over there.
Let's go see!
Okay, let's take a walk!

EXHAUSTED
BUZZZZ
BUZZ
BUZZ
BUZZ
BUZZZZ

I...I'm waiting for my ice cream reward, too!
It's not gonna happen! The sweat's gonna mess up my notebook!
You said we'd turn it on as a reward if we did an hour of homework.
BUZZZZ
Kotori! Let's turn on the air conditioner!
BUZZ
BUZZ
Sh... Shinobu?
...
Hmm?
It's Sensei!
HOP
RING RING
You got a text.
A text... It's so hot...
Do you know how to fillet a fish?
Uh, nope. Why?
Uh..
Well...

どーん
BAM
Ooh!
We brought some to share!

Yes. We went to the beach today.
But it was hot, so we came home early.
But, I mean...
...can we really have these?
The eyes are so pretty...♡ They look so good...♡
LOVE
We barely knew you, fishies.

On the way home...
...we saw a family from our neighbor-hood fishing.

They saw how fascinated Tsumugi was by the fish...
...so they gave us some.
Right, Tsumugi?

Yeah...
What's wrong, Tsumugi-chan?
You look kind of down.
...I said I wanted to show them to you.
But Daddy said it might bother you.
I...
I just meant we couldn't pop by unexpectedly...
Not at all!
You wanted to show them to me?
That makes me so happy!

No, no! She's fine!
It's too hot! Let's turn the air conditioner on!
Wh... What's wrong? Did something happen?
Yeah ...
Huh?
...
It's just that, lately...
I see, I see.
I'm not.
I'm a cat.
I'm a cat, so it's okay.
...she's been acting a little spoiled.

Meow-ow! Ahhh!
Meow meowy meow!
Shinobu has lots of siblings... ...so she's used to little kids.
They're having a conversation!
Meow?
???
A cat?
And I don't know the details, but...
No, no. I like aji*!
I'm sorry we came over without asking first.
*See translator's note at the end of the volume.
Thank you.
...if coming here makes Tsumugi-chan feel better...
...that makes me happy, too.

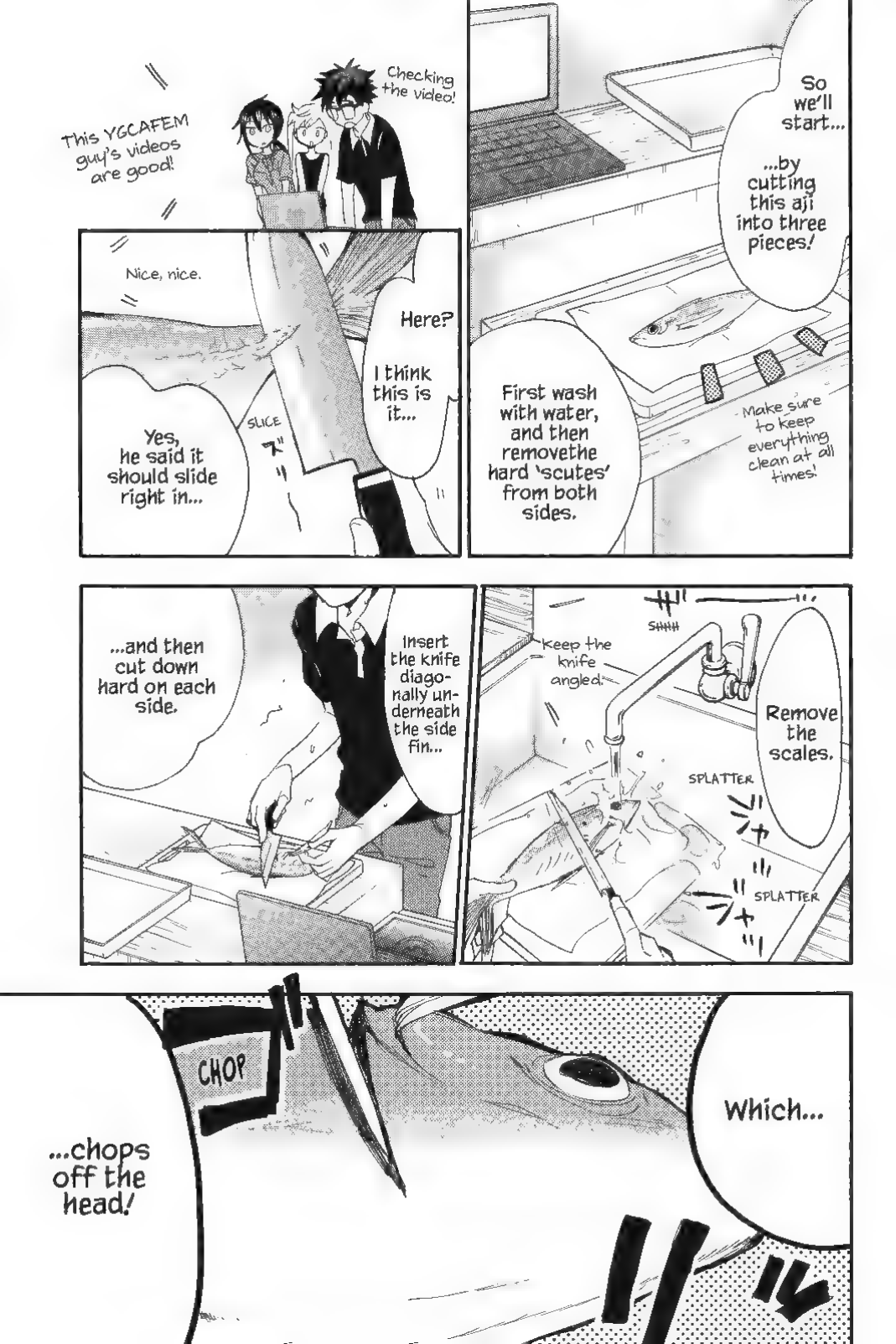
About the fish...
Oh!
I contacted my mom and she said she'll be late again tonight.
So I think we should just put them in the freezer.
I had them do that... blood-draining? thing.
Sorry..
FLUSTERED
I thought maybe Yagi could do it so I messaged him...
...but he can't leave work...
Can fillet a fish
Actually has a lunch customer for once...
so he can't come.
You should just cut them up!
Look! There are a lot of videos about this!
This is your chance to practice!
No, I was just planning on dropping these off.
I don't think I could use your kitchen without permission.
Oh.
Actually, in her message...
As long as you leave some for her.
Mom said you could use the kitchen...
...if you have the time.

Oh.
Are we all eating together?
No...
I've never done it, but I'll help!
Then it's settled!
Meow?
HUH?
Uh...
Right!
Sensei!
Time to show us what you got!
Daddy'll do his best, so just wait, okay?
I can!
I WILL!
SNAP
Can you do fish?

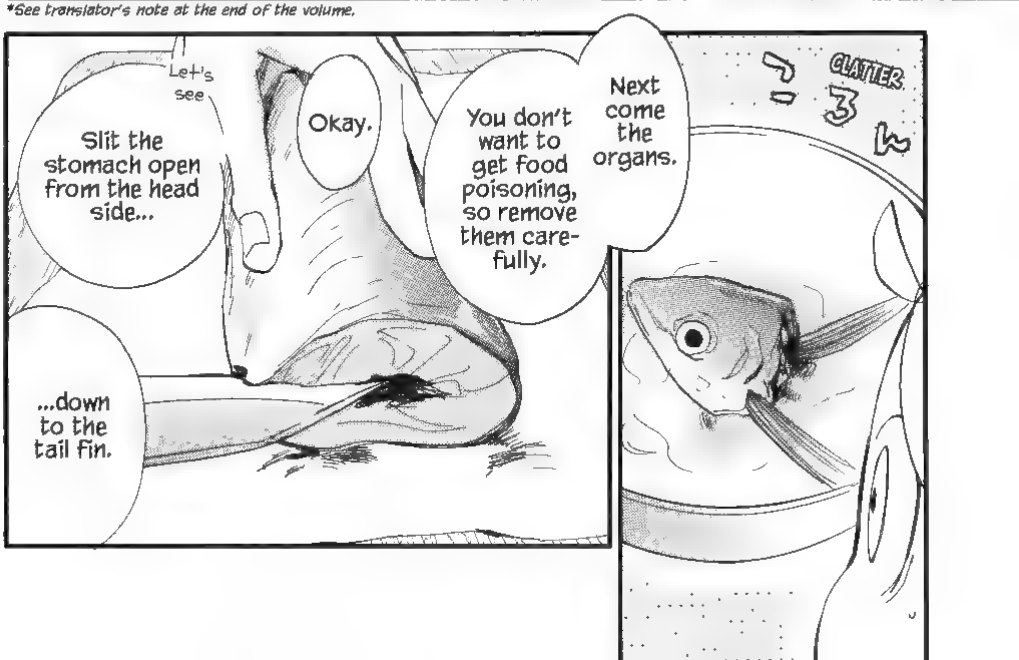
*See translator's note at the end of the volume.

...and fry some of the namerou into sangayaki*.
...turn the fish into namerou* to be eaten with rice...
We'll cut them up and let the grown-ups have a taste...

*See translator's notes at the end of the volume.


This YGCAFEM guy's videos are good!
Checking the video!
So we'll start...
...by cutting this aji into three pieces!
First wash with water, and then removethe hard 'scutes' from both sides.
Make sure to keep everything clean at all times!
Nice, nice.
Here?
I think this is it...
SLICE
Yes, he said it should slide right in...
...and then cut down hard on each side.
Insert the knife diago-nally un-derneath the side fin...
SHHH
Keep the knife angled.
Remove the scales.
SPLATTER
SPLATTER
CHOP
...chops off the head!
Which...

*See translator's note at the end of the volume.

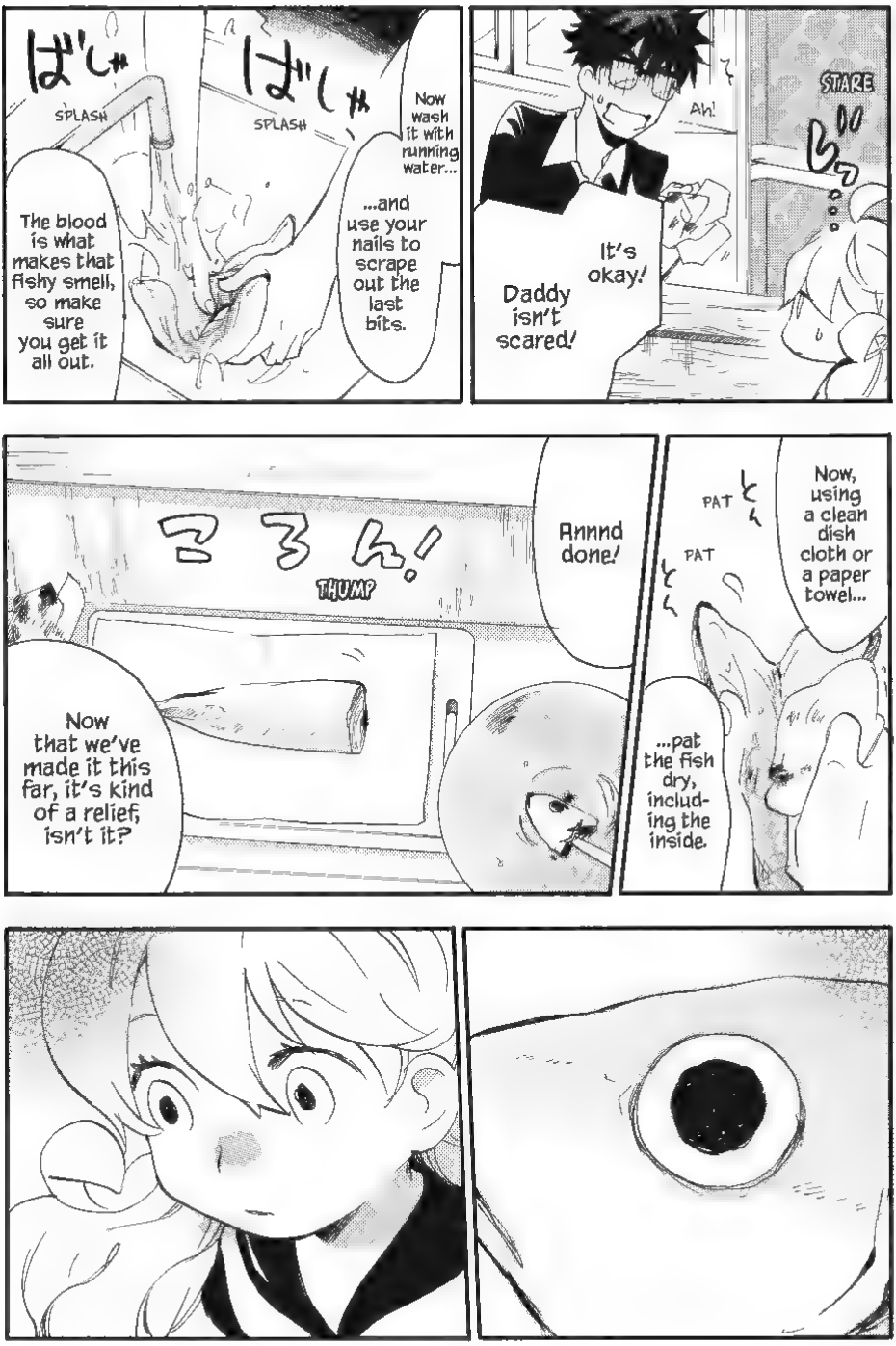

Let's see
Slit the stomach open from the head side...
Okay.
You don't want to get food poisoning, so remove them carefully.
Next come the organs.
...down to the tail fin.
CLATTER
3

CLAP
Is she allowed to watch this?!
Is this okay?
Meow!
Grue-some...
G...
GLOOP

Are you sure, Tsumugi? You're not scared?
I'm okay!
Because I'm a cat right now!
Huh?
No! I'm gonna watch!

GRIND
GRIND
Uwa ha!
Just try to gouge it out.
Aaah!
Use the tip of the knife.
Good! Good!
Yup, yup!

Okay.
Now we remove the red meat from the back-bone.
It's really bloody...
I-If you say so...


ばしゃ
SPLASH
ばしゃ
SPLASH
Now wash it with running water...
...and use your nails to scrape out the last bits.
The blood is what makes that fishy smell, so make sure you get it all out.
STARE
Ah!
It's okay!
Daddy isn't scared!
Ahhnd done!
THUMP
Now that we've made it this far, it's kind of a relief, isn't it?
PAT
PAT
Now, using a clean dish cloth or a paper towel...
...pat the fish dry, including the inside.

This is what we're aiming for.
This right here!
Okay! Now here's where we cut it...
...into three parts!
Let me see.
It's not going in.
Huh?
Grr...
Insert the knife into the stomach...
...and the knife tip will hit the backbone, so cut along that...
Diagonally! Try sticking it in diagonally.
Huh?
Oh, Sensei.
You need to hold the knife like...
...
Yeah!
The back!
Next up...
Oh...you're right! It's easier to cut!

It's cut into two pieces!
OOH
You okay? Want me to take over?
About to hurl?
No.
I'm okay.

I've come this far...
...so I'd like to learn how to finish it before we leave.

...

Three pieces!
And we're done!
Cut horizontally to take out the ribs...
Get the pin bones out with fish bone tweezers...
Look, look! Isn't your daddy amazing?
He worked really hard!
Good work!
That took about 20 minutes.
Wow! I'm beat.
Wow...
Yeah!
...

Mmm!
It's...
...so good!

Um...
Before we cut up the next one...
...want to taste a bite?
slurp
ガリ!

Just cut off...
SLICE
SLICE
...a very tiny slice.
♪ Add a bit..
...of sliced ginger
Just a little bit...

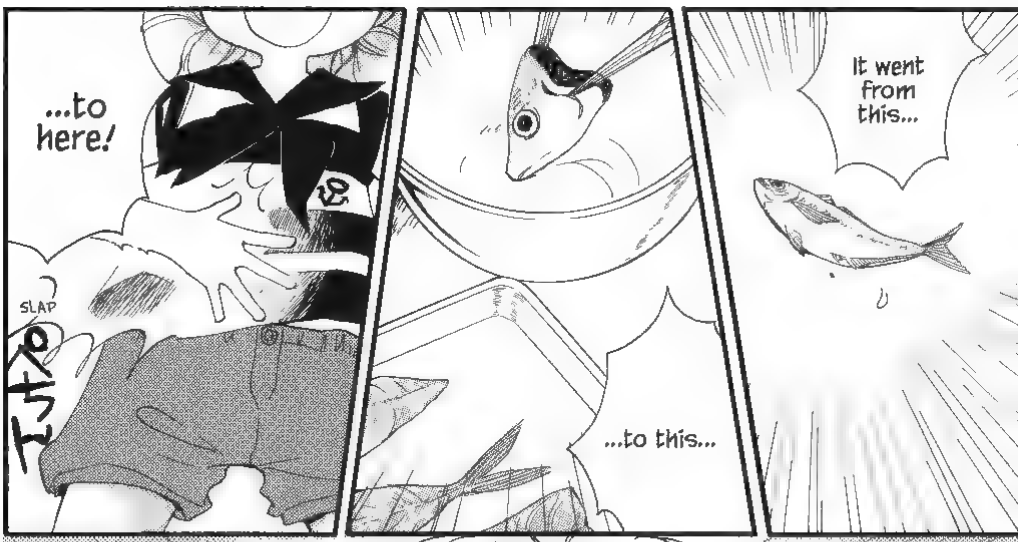
しゃ
CHOMP

I...
Yummy!
it is fresh.
Well...
It's so soft and springy!

I want some, too!

SWALLOW
ごくん!
CHEW
むちゃ
CHEW
むちゃ
Maybe just this little one.
Oh, hm...
Are you sure?
Huh?
Ahh!

Why are you so hyper all of a sudden?
Huh?
I ate it!
Wow!
...all the fish steps!
Daddy! You did...


...to here!
SLAP
It went from this...
...to this...

Like that!
Isn't that amazing?

It's scary and it's interest-ing!
And it's amazing!
Huh?
You see?!
Hm?
Tsumu-gi...
When you were born...
...you were so tiny.
Yeah.
You're right.
It's okay! They're all about that size
...but Mommy smiled and said it would be okay.
Aaahhh
I was re-ally worried about it...

...and you're growing up to be a big girl.
You're eating all your fish, meat, and vegetables now...
It really is amazing!

Yeah!
You're amazing, Tsumugi-chan!
Wow!
Big girl Tsu-mugi!
It's...
...kind of exciting!
~~~~
~~~~

I'm gonna dance, so keep at it!
I'll put what we've done in the fridge.
Okay!
Yeah!
Okay, let's keep going!
YEAH!
Ready, go!
Ready, go!
Fishy-fish!
Mince the ginger and dice the green onion.
For two aji, one tablespoon of miso should be enough.
CHOP
CHOP
CHOP
For the namerou, chop the aji fillets finely without crushing them.

Okay!
I'll add daikon radish and mitsuba leaf!
Do it! Do it!
Wow, really?
FIDGET
Watching you guys, I kind of started to want to make it.
. and wash away all the blood.
Hey. Can I use the leftovers to make miso soup?
I'll take out the gills...
SIZZLE
SIZZLE
This is how we make the san-gayaki!
...ball it up, flatten it out, and cook it in a frying pan.
Okay, I'll take the namerou we made...
Lemme in!
Yagi!
Just wait!
We're almost done!
Wow, it smells good!

Steaming hot rice!
Miso soup!
Namerou and sangayaki!
And Yagi-chan's fish bone crackers!
All done!

YUMMY!
BLISS
Mm...
Ahh...
Wow, it's all really good!
The miso taste is really Japanese.
And you can taste the fat on the aji♡
Beer.
Beer.
If you wrap the namerou in nori, it's really yummy.
Ooh...
Rice, nori, shiso leaves, and name-rou.
I'll eat it! I'll eat it!
Oh yeah? Try one thing at a time.
The ginger might be spicy.
I'll eat anything!
Hee hee.

The sea and the fish were all so interesting!
Today was amazing, wasn't it?
!

They sure were.
Yeah.

What about my mom's serving?
Huh?
You can if you want to. You can also put curry powder on them
...on your fish bone crackers?
You don't put salt...
Be careful and chew it up good
The fish bone crackers are crunchy and yummy!

AJI!

Aji Namerou and Sangayaki

☆Ingredients☆ Serves 2

2 aji (200-250 g) 10 g ginger 3 green onions 1 Tbsp miso

Steps

1. Mince the ginger and finely dice the green onion.
2. Cut the ribs away from the fish you've cut into three pieces. Use your fingers to find any pin bones left and remove them with fish bone tweezers. Lift up the skin a little on the head side and then hold the fillet down to rip it off. Cut the fillet into thin slices.

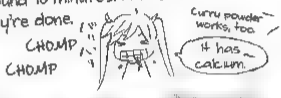
See the next page.

3. Using quick horizontal strokes so that you don't crush the flesh, chop into smaller pieces. Then add the ingredients from step 1 and the miso. Use your knife to chop and mix.

+POINT+ You can boil up the namerou and flatten it into thin patties. Fry both sides a bit in a little oil, and you'll have sangayaki!

You can use aji backbones to make fish bone crackers.

- Wash any blood off the bones and then pat dry. Coat in flour and knock off any excess. Deep fry at a low temperature (160° C) for around 10 minutes. Add salt or other seasonings, and they're done.



Aji Leftovers Soup

☆Ingredients☆ Serves 4

Leftovers from 2 aji 4-5 cm daikon radish 1 10 cm square piece of konbu 3 Tbsp miso some mitsuba leaves

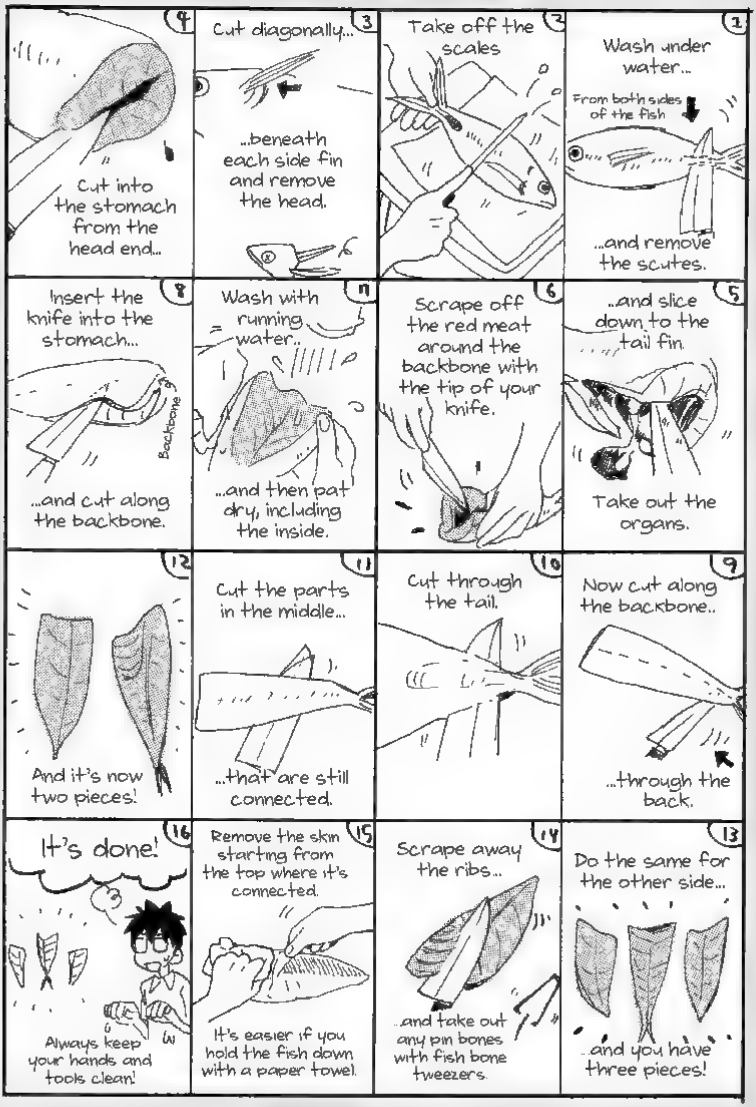
Steps

1. Remove the gills from the heads and split each one in two vertically. Carefully wash away the blood. Cut each backbone into three pieces and wash them. Chop off the tails. Cut the daikon radish into thin rectangles.
2. To get rid of the fish smell, pour boiling water over the leftovers from step 1. Transfer immediately to a bowl of cold water.
3. Put the konbu, daikon radish, and leftovers in 1 liter of water and turn on heat. Once it starts to boil, skim the scum from the top. Simmer on low for 10 minutes. Once the daikon radish softens, turn off the heat and stir in the miso. Serve in bowls and garnish with mitsuba.

+POINT+ You can leave the leftovers in as an ingredient or take them out, as you like!

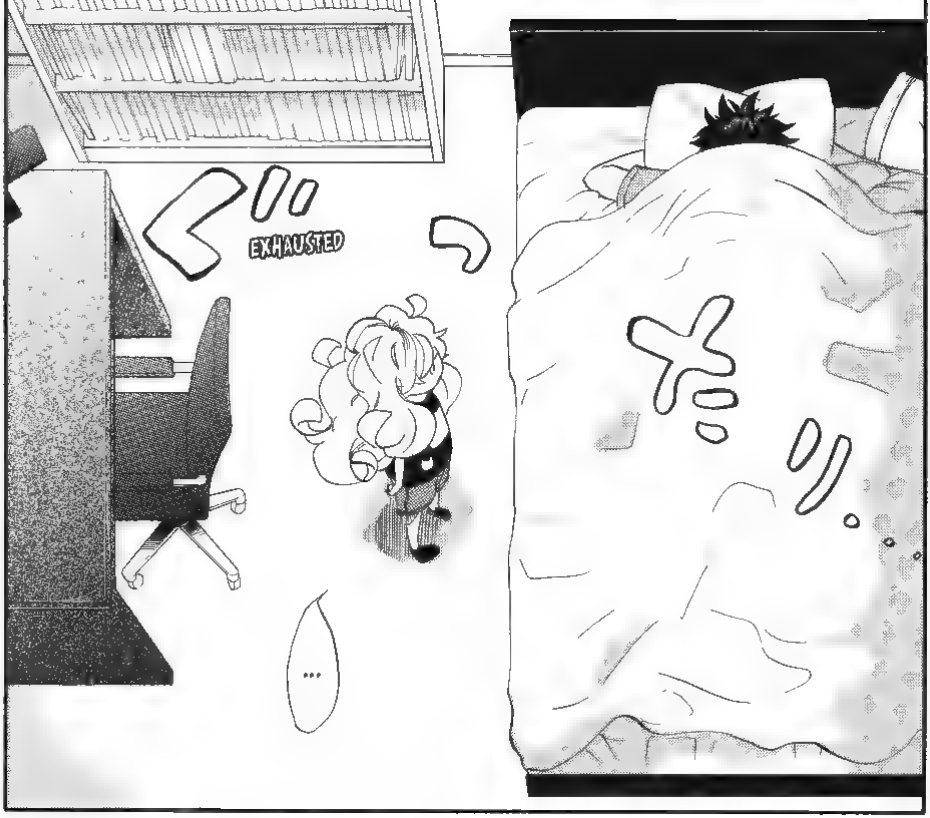
Conversion notes:
2 aji (200-250 g) = 7-8 ounce, 10 g ginger, = about 1/3 ounce, 4-5 cm daikon radish = 1 1/2 - 2 inch, 10 cm x 10 cm piece of konbu = 4 inch x 4 inch

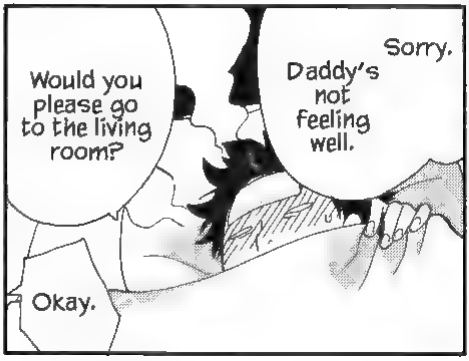
How to Fillet an Aji


1
Wash under water..
From both sides of the fish
...and remove the scutes.
2
Take off the scales
3
Cut diagonally...
...beneath each side fin and remove the head.
4
Cut into the stomach from the head end...
5
..and slice down to the tail fin.
Take out the organs.
6
Scrape off the red meat around the backbone with the tip of your knife.
7
Insert the knife into the stomach...
Backbone
...and cut along the backbone.
8
Wash with running water..
...and then pat dry, including the inside.
9
Now cut along the backbone..
...through the back.
10
Cut through the tail.
11
Cut the parts in the middle...
...that are still connected.
12
And it's now two pieces!
13
Do the same for the other side...
...and you have three pieces!
14
Scrape away the ribs...
...and take out any pin bones with fish bone tweezers.
15
Remove the skin starting from the top where it's connected.
It's easier if you hold the fish down with a paper towel.
16
It's done!
Always keep your hands and tools clean!

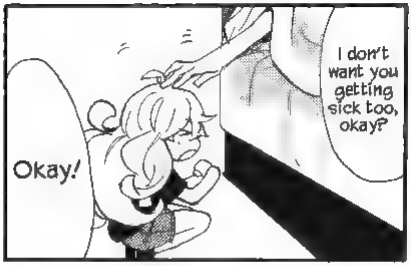
Chapter 14 Sesame Hiyashi Chuka and a Great Adventure

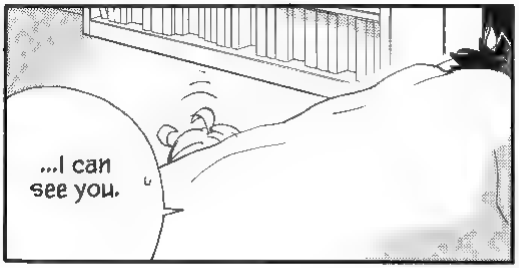
BUZZZZ
BUZZ
BUZZ
BUZZZZ
When do you rest?
Hmm... Well...
Oh, not at all.
It's hard when you have to work, I bet.
It's about the only time we can take an overnight trip.
Yes.
Did you guys go to the country for Obon too, Inuzuka-san?
BUZZZZ
BUZZ
BUZZ
BUZZ
BUZZ
BUZZ
I'm amazed you manage to get by on that.
Wow...
I wake up after about four hours.
I was never one to really sleep much
Or so I said, but...
Oh, I'm totally used to it.
HA HA HA!!

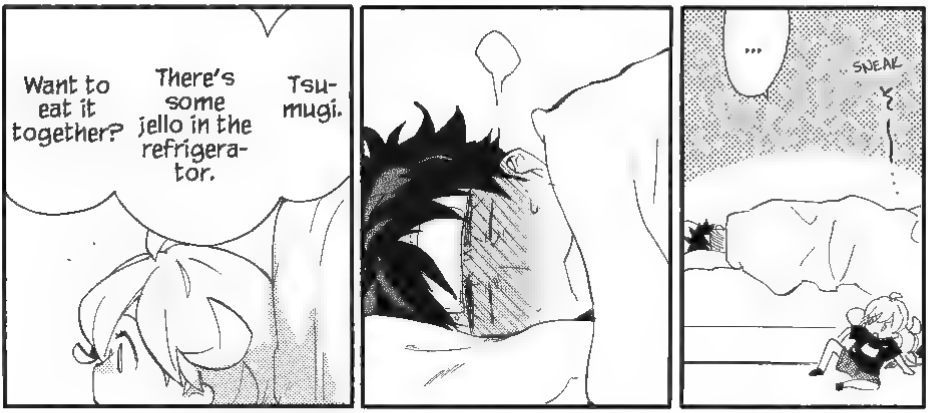

EXHAUSTED
...

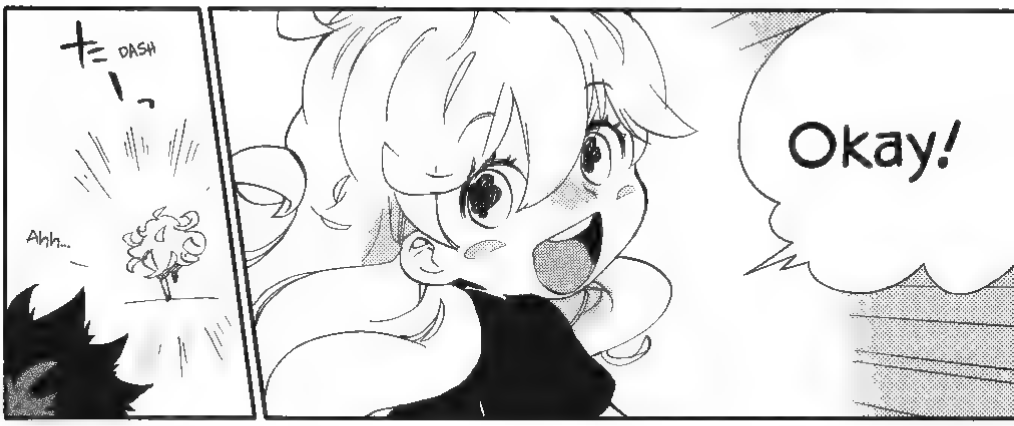

Would you please go to the living room?
Sorry. Daddy's not feeling well.
Okay.

Daddy, are you okay?
Nn...
Nn.

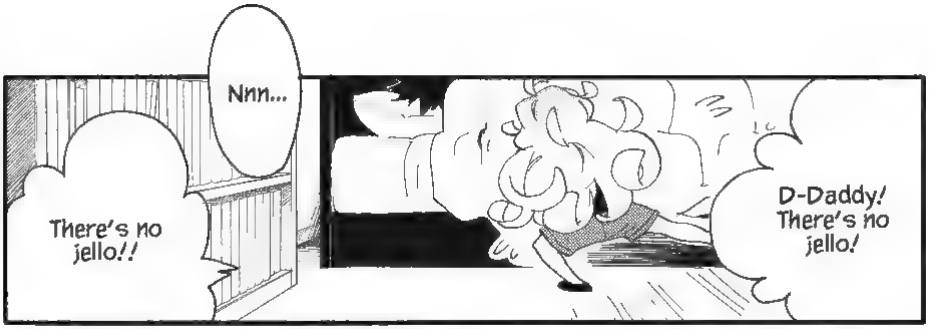

I don't want you getting sick too, okay?
Okay!


...I can see you.

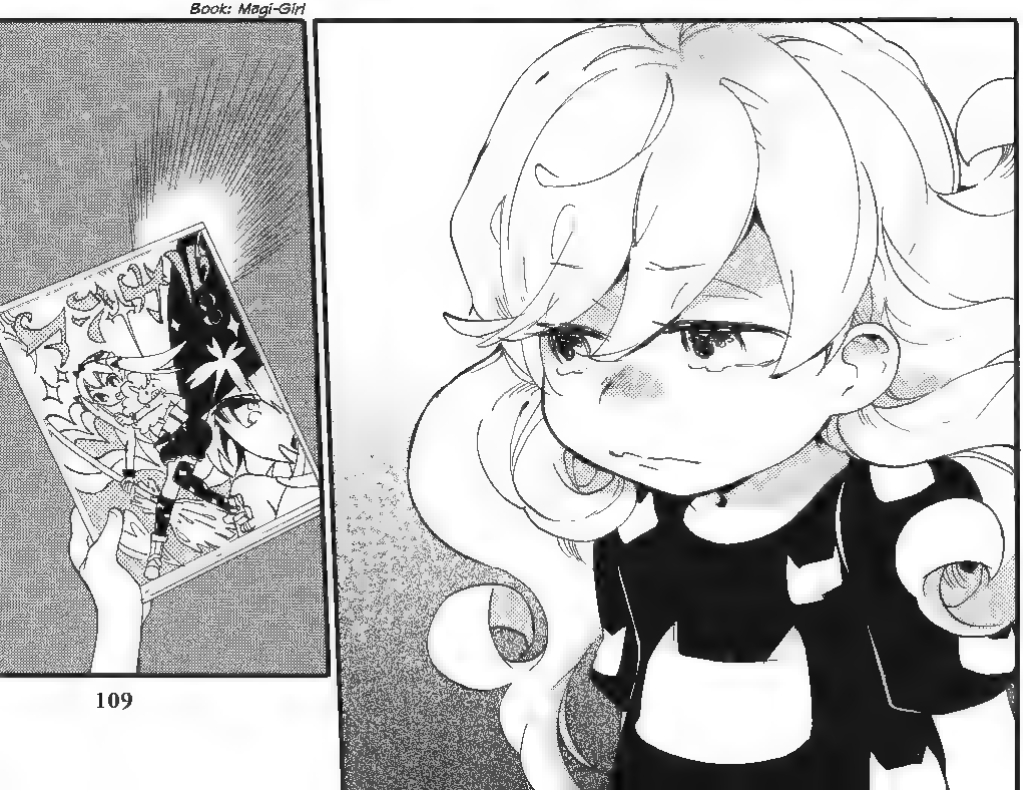

Tsu-mugi.
There's some jello in the refrigera-tor.
Want to eat it together?
...
SNEAK


DASH
Ahh...
Okay!

?!
EMPTY
かぱ
POP



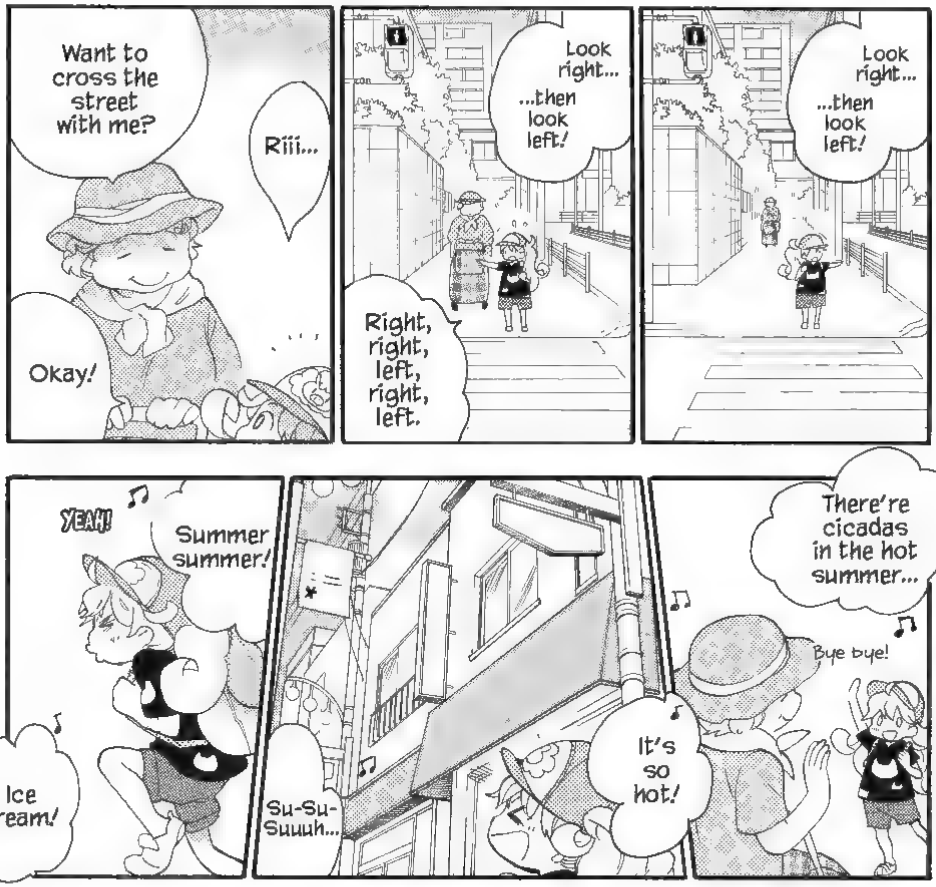
Book: Magi-Girl



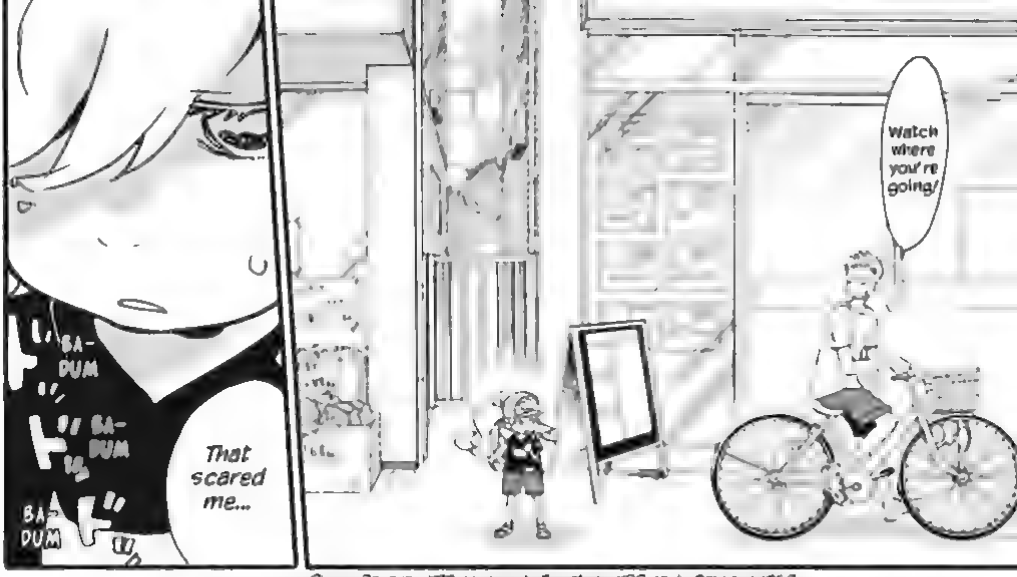
STUFF
つめ
STUFF
つめ
ぎゅ
SQUEEZE
STEP
たっ
STEP
たっ
STEP
たっ
STEP
ばふ
BAM
There, there.
とっ
とっ
とっ
TREAD
TREAD
TREAD
Zzzz

WHOOSH
BUZZZZ
BUZZ
BUZZZZ
BUZZ
BUZZ
BUZZ
BUZZZZ
BUZZ
BUZZ
BUZZ
This way.
This way.
Gotcha!
Sharks!
So cute!
Heh heh
heh heh
Sharks!
Watch out for sharks!
BUZZZZ
SHARKS!

ROAR
ゴ"
Bye bye!
THUMP
ドサッ
Ah!
ゴ"
LOOM
ROARRRRR
Good boy!
Hyahh!
LICK
LICK

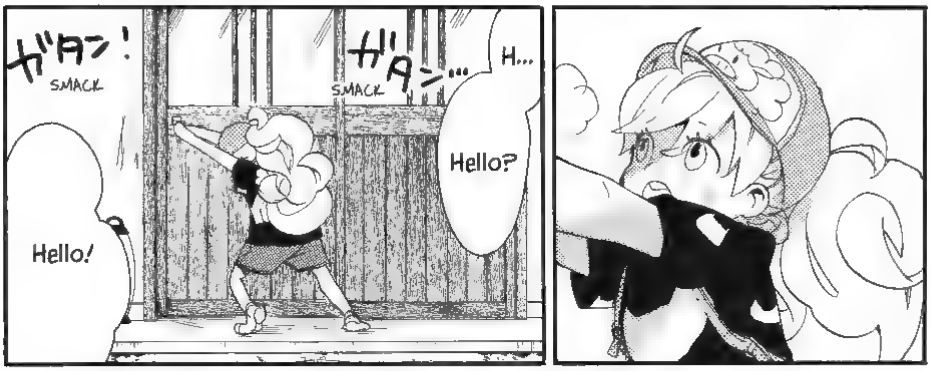

Want to cross the street with me?
Riii...
Okay!
Look right...
...then look left!
Right, right, left, right, left.
Look right...
...then look left!
YEAH!
Summer summer!
Ice cream!
Su-Su-Suuuh...
It's so hot!
There're cicadas in the hot summer...
Bye bye!

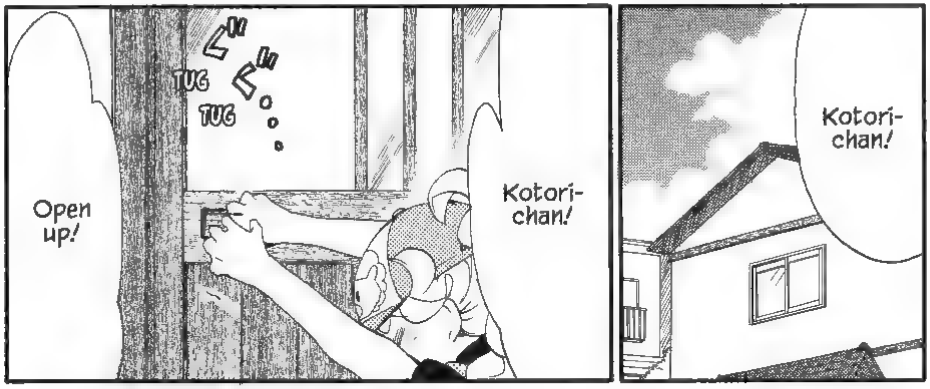
SCREECH



Signs: Bananas ¥77 per bunch, Tomatoes ¥88 each, Cabbage ¥168

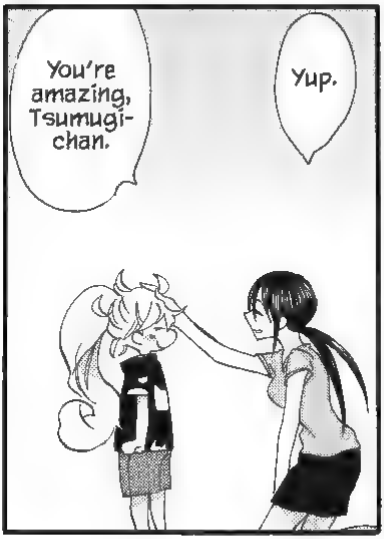
DASH
Gasp
Gasp
Gasp
Gasp
GRAB


ガタン!
SMACK
Hello!
ガタン...
SMACK
H...
Hello?


Open up!
TUG TUG
Kotori-chan!
Kotori-chan!

Tsumugi-chan?
Huh?!
What's wrong?!
SCRUB
ごしごし
ごしごし
SCRUB
I'll be right down!
Hold on!
Huh?
Sensei is sick?

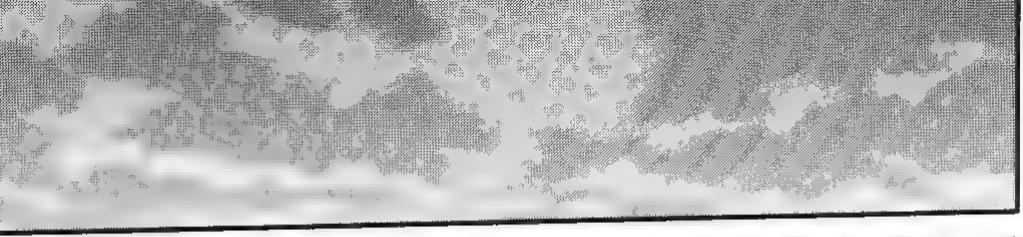
I wonder if he can eat a meal?
Some sports drinks...
And take him some medicine too, okay?
...
Oh no! Oh no!

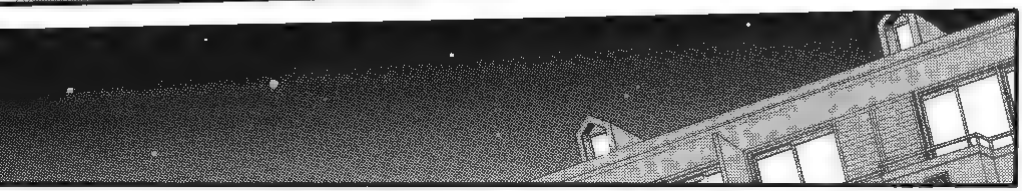

You're amazing, Tsumugi-chan.
Yup.

Am I a good girl?
Um, I didn't cry at all!

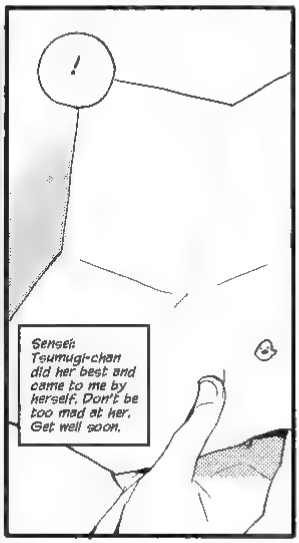
When I'm with you, we go at warp speed!
Oooh!
I can go anywhere!
I can!
Can you go the rest of the way yourself?
Um, this is far as I can go.
Take care...

Daddy...
I've got water and jello.
CREAK
Hm?
Thanks...
CHILL
なで
PAT
なで
PAT





Packages: Pocas Water, Mandarin Jell-E



!
Tsumugi.
Are you better?
Is it okay for you to be up?
Yeah.
YOU WERE SICK!
But you were sick...
Thanks.
Yeah.
Sorry to worry you.

Daddy's just worried about you, honey.
...
So I'm not going to get mad at you.
It hurts that you broke your promise.
Doesn't it?

...I know...
PAT
PAT

Yeah.
It was really rough, I bet.
Uh-huh
You did a good job.
Uh-huh.

Kotori-chan loves to eat, right?
What?
Gasp
Gasp
We should feed her something!
Bwah!
Ha!
I mean, Iida... Kotori-chan. We need to thank her.
Yeah!
Hee hee...
RING RING
Oh, yeah... You're right.
That might be nice.
Heh heh heh
?
Huh?
From Inuzuka-sensei
I'm terribly sorry for the trouble we caused. Thanks to you, I've successfully recovered. My daughter says she'd really like to thank you, so the next time we eat together, would you let us make you something you like?
Sensei's feeling better.
HMM...
I'm glad.

...
Let me see...
Then I should suggest something simple.
That could be a bit...
Oh, but is Tsumugi-chan going to help, too?
Hmm
Hmm
Really? That's a pretty big thank you!
Huh? Huh?
BUZZZZ
BUZZ
BUZZZZ
BUZZ
Excuse us!
Ahem
So... Today, you said it's my choice, so...
Thank you!
BOW
BOW
Not at all! Not at all! Are you feeling okay now?
Yes, much better!
You really helped us out the other day.

We'll be making hiyashi chuka!
OKAY!
Now selling hiyashi chuka
Ta-da!
Let's start by taking the chicken, which we've brought to room temperature...
Oh! Kotori-chan, wait!
And we'll make homemade sesame sauce!
SESAME Sauce!
We'll use these ingredients (for three people).
And it's going to be a deluxe version with tons of toppings!
2 Tbsp sugar
Add more if you like♥
5 Tbsp soy sauce
2 1/2 Tbsp vinegar
3 Tbsp white sesame paste
It's good with Chinese chili oil!
1 Tbsp ground sesame seeds
2 tsp sesame oil
Roughly 3 Tbsp juice from steamed chicken
Eggs (as many as you like)
3-4 thin slices of ginger
1 chicken thigh (not quite 300 g)
1 Japanese leek (the green part)
1/2 tsp salt
1/3 carrot
1 Tbsp sake
1 cucumber
150 g cabbage
3 packs of fresh Chinese noodles
1 tomato
25 g salted wakame
But we'll need you to keep an eye on things and taste test!
If you don't mind, please sit down.
I-Is that okay?
So you sit down!
This is a thank you!

Like this?
Place the chicken on top with the skin facing up.
Slice the leek (green part) and ginger and arrange them on a plate.
ザク SLICE
Um, sprinkle the salt and sake on the chicken thigh.
ザク SLICE
Today we'll be making steamed chicken, so let's use the steamer!
Hey! What can I do?
I'll help, too!
We'll be ready for you soon.
Let's get the other ingredients ready while it's steaming.
Can you tear off chunks about this size from the cabbage?
Bite-sized!
Okay!
むっし RIP
むっし RIP
How am I doin'?
Great!
Looking good.

Julienne the carrot into thick matchsticks and put them in a pot of cold water, then heat.
When the water boils, add the cabbage, and steam it on a rack for about 4 minutes in the pot.
The wakame should be reconstituted in water. Oh, we need to boil the eggs, too!
FIDGET
FIDGET
Kotori-chan, sit down!
Oh, we don't need any eggs today.
Okay...
Package: Wakame
Wanna cut the cucumber, Tsumugi?
Okay!
CHOP!
Now leave the rest...
...to Daddy.
CHOP
TINY
CHOP
TINY
Great, thank you!
Whew
BA-DUM
BA-DUM
S-Sensei, if you...
...put a few pieces on top of each other and cut them, it'll be faster.
Like this.
Oh, yeah!
BLUSH

Tsumugi, I boiled the carrots.
Do you want to make stars?
Leave it to me!
Mm..
I get restless...
...just watching.
CHOP
CHOP
Kotori-chan, look!
Ah..
Watch me, okay?

Show me...
...what a good job you can do!
Yeah...!
Julienned cucumbers
stars
Thinly sliced tomatoes
Julienned carrots
Whew.
Torn cabbage
Wakame cut so it's easier to eat
Father and daughter worked very hard.
Okay!
The chicken is all steamed!
OOH!
It's all soft and jiggly!
SQUISH
Drain and save the juice and let the chicken rest for ten minutes. Then place it in ice water.
Combine all the sesame sauce ingredients.
Then, once the chicken is chilled, cut it into pieces. Boil the noodles.

I know a secret! If you put different colors next to each other it makes it look good!
The red and green and the white chicken and the green and the orange carrots...
...and the seaweed goes in the middle!
When the noodles are done, rinse them with cold water...
...and drain. Serve it up with the toppings, and we're done!
You can do it!
Eggs! Eggs!
Hey! That's not fair! What are you doing? Hey!
What is it?
? ?
WHISPER
WHISPER
Hm?
And then...
Oh!
BAM!

Ta-da!
It's sesame hiyashi chuka with me, you, and Daddy!
Tsumugi wanted to surprise you, so we brought them along.
I guess people make these pretty often for kyara-ben*...
...but we used two whole packs of quail eggs, and these were the only ones that came out right.
BLUSH
When did you make these?!
Quail eggs?
What's this?
Little chickies! We made them at home!
Oh, that's why you said we didn't need eggs!

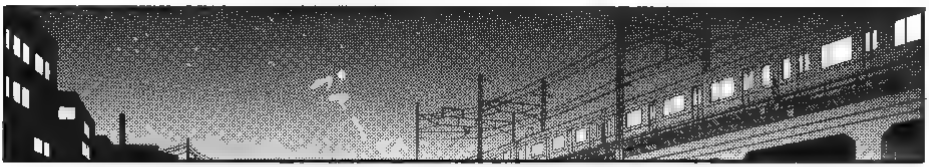
"It should be something simple, shouldn't it?"
...
The little black dots for the eyes are seaweed.
Amazing, huh?
We made tiny carrot slices and poked them in!
It's all three of us together!
Th-
Thank you.

Oh, jeez...
I'm so...
...happy!
Sigh
You're amazing, Tsumugi-chan!
You're growing up into such a big girl!
Hee hee hee!
Add some sesame sauce.
Let's eat!!
Okay, let's eat! Let's eat!
Aah...
もぐ CHEW
もぐ CHEW
SLURP
ずるるる

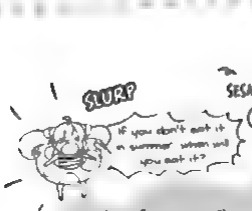
IT'S GOOD!
This is good, isn't it?
MMMM ooo

...change up the vegetables, or change the amount of sesame sauce used.
I think you could also...
This is really satisfying, isn't it?
I'm gonna eat it all up— Gobble gobble!
The meat is so plump!

POKE
No summer is complete without hiyashi chuka.
SLURP
It's so good.
Mix the sauce and the other stuff...



Chapter 14 – END



SESAME SEED CHILLED CHINESE NOODLES

☆ Ingredients ☆ (Serves 3)

3 packs of fresh Chinese noodles
1/3 carrot
1 cucumber
25 g salted wakame (parboiled)
1 chicken thigh (slightly less than 300 g)
150 g cabbage (without the core)
Eggs (as many as you like)
1 tomato

◊Seasoning◊

6 tsp salt
1 Japanese leek (the green part)
1 Tbsp sake
4 pieces thinly sliced ginger

◊ Sesame seed sauce ◊

2 Tbsp sugar
3 Tbsp white sesame paste
2 tsp sesame oil
2 1/2 Tbsp vinegar
1 Tbsp ground sesame seeds
(Roughly) 3 Tbsp leftover chicken broth
5 Tbsp soy sauce

You can add Chinese chili oil too if you want—it's really good

Steps

1. Sprinkle the chicken thigh with the sake and salt seasoning and let it sit for at least 20 minutes. Slice the green part of the Japanese leek on the diagonal. Get your steamer ready.
2. Arrange half of the onions from Step 1 plus 2 thin slices of ginger on a deep plate. Place the chicken skin side up on top, and then scatter the rest of the onion and ginger over that. Once the water in the steamer starts to boil, put the rack on the upper level, put the lid on, and steam on high heat for 20 minutes.
3. Julienne the carrot into thick matchsticks, then boil (starting from cold water). Once tender, transfer them to a bowl of cold water to soak. Tear the cabbage into pieces. Put them in a metal colander and steam over the pot of boiling water for 4 minutes. Once done, spread the cabbage out on a tray and let it cool.
4. Julienne the cucumber. Hard-boil and peel the eggs. Rehydrate the seaweed and rinse carefully. Cut the eggs and seaweed into easy-to-eat pieces. Cut the tomato into thin slices.
5. Once the ingredients in step 2 are done steaming, take out the bowl. Measure out the juice to use in the sesame sauce, and then let the chicken keep cooking in the remaining heat. Once 10 minutes have passed, put the chicken into a plastic bag and chill it in ice water.
6. Mix all the ingredients for the sesame seed sauce together. Once the ingredients from step 5 are cold, take out the chicken thigh and cut into bite-sized pieces.
7. Boil the noodles. Arrange the noodles and other ingredients on a plate, and cover in sesame seed sauce.

+POINT+

It's a good idea to cover the underside of the lid with a cloth and let the steamer so that water doesn't drip out.

It's done!

Conversion notes:
1 chicken thigh (slightly less than 300 g) = 2/3 pound, 150 g cabbage= 1/3 pound, 25 g parboiled salted wakame = under 1 ounce

And then, for a little while, it was quiet.
SLUUUUURP
SLURP
SLURP
SLURP
CHEW
むちむち
CHEW

Chapter 15 Showing Off What We've Learned

Hello!
Are you open?
Mom!
You scared me! Have you been drinking?
Just a little.
It's rare to see you drunk.
I just finished a magazine interview, and I couldn't say no when they asked me.
I've already cleaned up. Let's go upstairs, okay?
Aww!
School's started, and you're still helping around the store!
You're such a good girl. I'm sorry I took on so much work.

It's fine. I don't...
I've been working really hard, and starting this week...
...no, this month...
...I'll be opening the restaurant again.
Huh?

Wow!
That's great!

Someone who's helped her a lot asked her to do it, and she started without really knowing what she was getting into.
...I don't know the details, but she's going to start cutting back from all that TV work she's been doing.

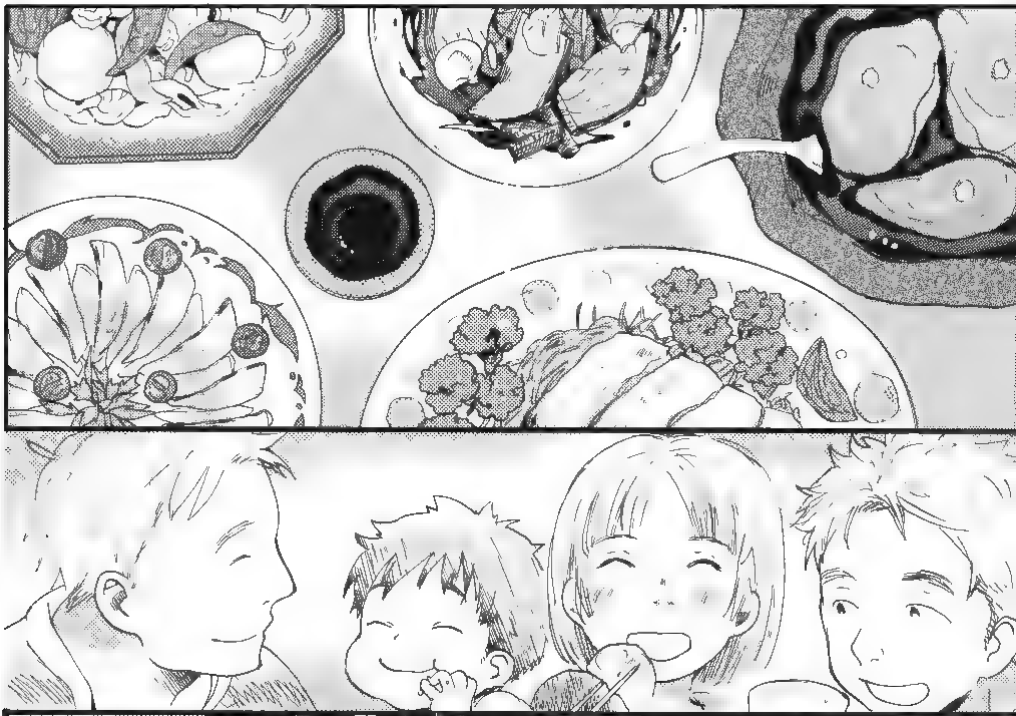
When will it open?
Yes. Thank you.

My mom asked if you'd want to come.
So...
She's inviting the regulars...
...and opening up for the evening on Saturday night.
Anybody's welcome to join.
You seem kind of down.
Are you not feeling well?
Um...
Hm. I've been wanting to thank her when the time came.
STAND
す
ク

I'm just fine!
It's like the restaurant won't be ours anymore.
STEP
STEP
Hmm.
I'm glad...
I'm glad...

Saturday
CHATTER
SHOCK
Wel-
come!
GASP
WHISPER
BOW

Sit here, mister.
Oh! That's— Um... Okay. Thank you.
I hear you're going to start opening the place back up! That's great!
Some people brought kids, huh?
I'm so glad I get to eat the tasty food here at Megumi again!
Thank you!

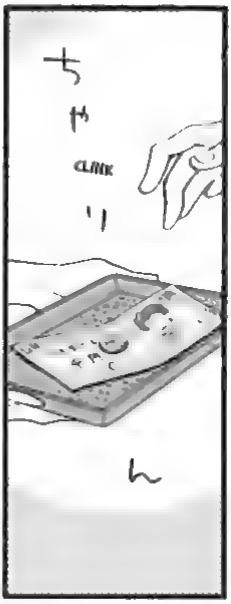


If Tsumugi ate this...
Heh
Playing with Yagi-chan.

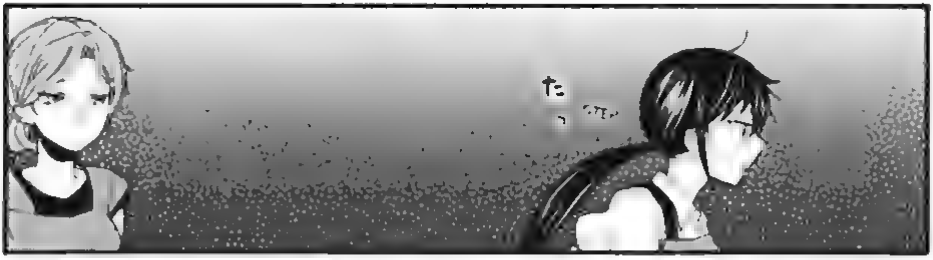
I should've brought her.
This is a good place.

Wow.
This is good.

Thank you very much!
Thanks for the meal.


CLINK

...
HA-HA-HA-HA
Sorry I didn't get to talk to him, after he was nice enough to come.

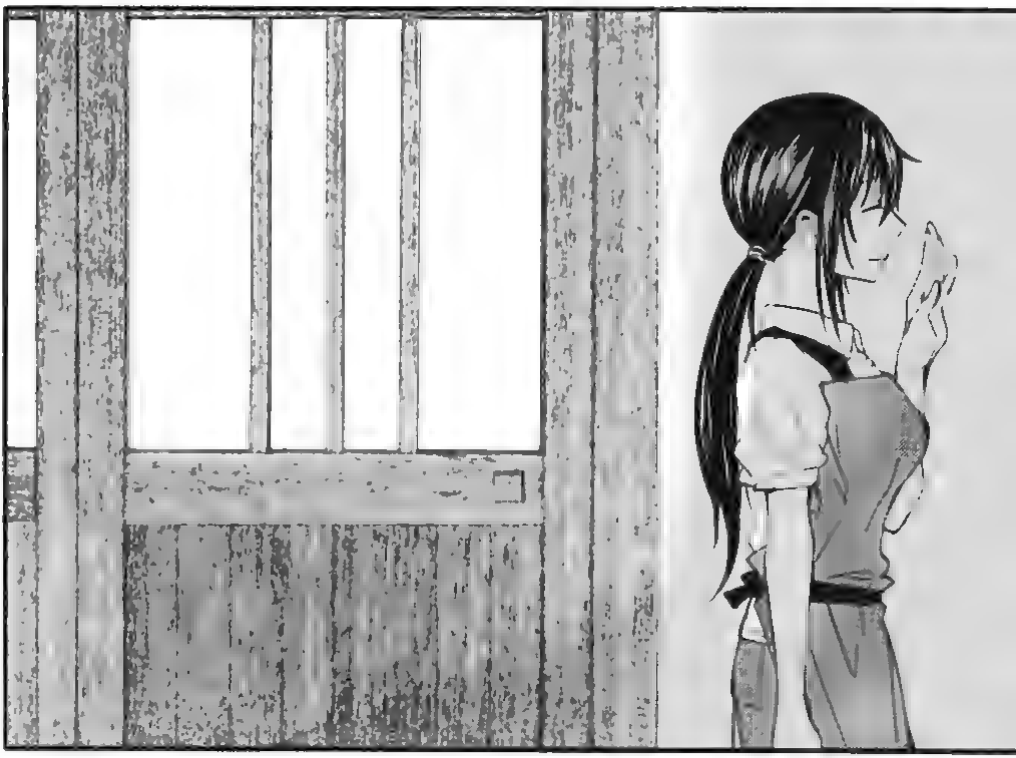


Hmm?

Sensei!

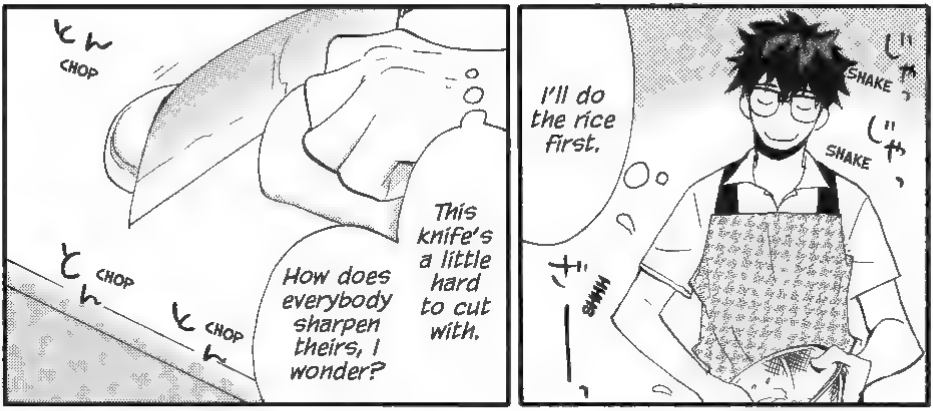
Your mom's food is...
just as good as I expected!
...
I'll tell her that.
Thank you for coming today!
Oh.
She seemed busy, so I'll come back another time.
So if you want to come by then...
To...
Tomorrow morning, my mom will be here.
Would it be all right if I did?
I do want to thank for her everything she's done.
So...
Hmm.

Bye.
Yeah.
See you tomorrow
Yes...
She's done.



...the three of us won't be getting together anymore.
If the store is opening again...

Okay!
ぎ
JUDGEMENT TIME
ゆ
ン!
CLICK
BEEP BEEP BEEP
MENU
• Onigiri
• Fried Chicken
• Tamagoyaki
• Marinated Vegetables
• Squid and Taro Stew made last night
This is a great chance.
I'll make lunch and have her taste it!
It's like a graduation presentation.
ジャー
SHHH
Oh wow, I'm so nervous!
Mom
It's all right I suppose
モヤ
NERVOUS
モヤ
NERVOUS
I've made these before, so it'll be fine, right?


CHOP
CHOP
CHOP
How does everybody sharpen theirs, I wonder?
This knife's a little hard to cut with.
I'll do the rice first.
SHAKE
SHAKE
SHHH

SHHH

BUBBLE
But...
I still don't know what to do without a recipe!
HUH?!
And then... what was it?!

that I've learned.
there's a lot of stuff...

Ah, you're awake?! Uh...! Uh...!
Whatcha doing?
BURN

JERK
びく
ばち
ばち
POP
POP
Whoa! Scary!

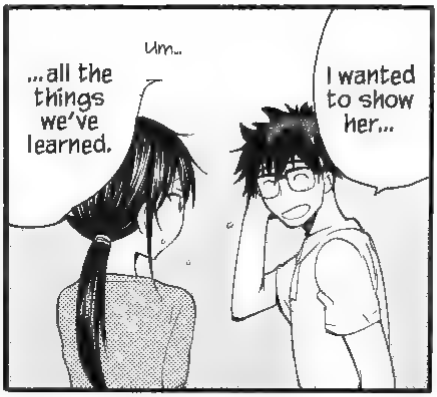
Hello!
Are you Kotori-chan's mommy?
Nice to meet you, Tsumugi-chan!
Thanks for being such good friends with Kotori.
FIDGET
FIDGET
Thanks so much...
...a big help!
For every-thing...
Excuse me.
I'm sorry we didn't get a chance to talk earlier.
BOW
Thank you so much!
BOW
Not at all!
I should've intro-duced myself earlier!
How cute!
BLUSHING!
BLUSHING!
I'll make us something.
Would you like to have lunch?
Oh!
Uh...
I...

じゃん
TA-DA!
ん!

おお
WOWWWWW!

What's all this, Sensei?
Ha
I got up early to make it.
That's a feast compared to my normal lunch!
Ah!
Shh! Shh!

Let's all make this our lunch, then!
Oh, how wonderful!
Right, Kotori?


Um...
...all the things we've learned.
I wanted to show her...

I'll have the tamagoyaki!
I'll start with that!

Can I have it? Can I have it?!
THEN LET'S EAT!
Wash your hands!
Yeah.

Oh.
Oh. He fried it twice, like you're supposed to.

Yes. It's been a while since I've fried anything, so I was nervous.
Did you make this fried chicken yourself this morning?

This...
And this...
It's all stuff we made here!

Hm...
It makes me blush.
It tastes like what I taught Kotori.

H-How is it?
ドキドキ
BA-DUM BA-DUM

It's good.
ほーっ
OOH!
I...
I'm so glad!
I'm gonna have fried chicken!

When you...
showed me your restaurant yesterday...

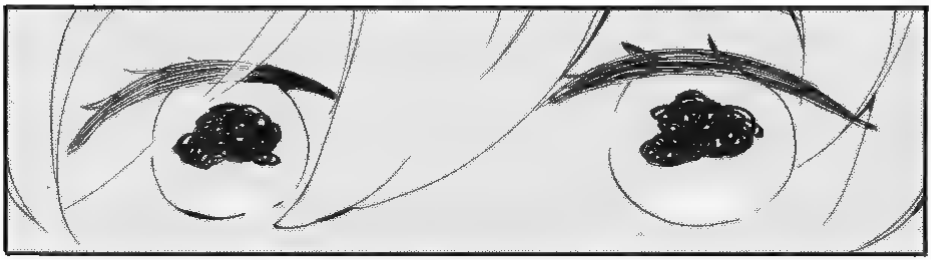
A lot of customers look forward to coming here.
I felt like I understood why this place means so much to Iida-san.
I heard you'll be opening up again.
Sensei, I...
I'm embarrassed that I was taking advantage of your generosity in such an important place.
but after what I've learned here...
I still have a ways to go...
cooking is finally starting to be fun.

It's thanks to both of you.
Thank you for everything you've done for us.

What?
It's over.
CHEW
CHEW
...Kotori-san's mommy's restaurant, right?
Yeah.
Iida?
Uh... Well you see, this is Iida-san's—
Um
Whatcha talking about?
And? And?
Because it's been closed, we've been borrowing it to learn how to cook.

So it seems like maybe...
we should take a break from our dinner parties.
Okay?
And I've gotten pretty good at cooking too!
And so...
...she's opening the restaurant again.
I should've told her ahead of time.
Uh... When... When? Hrm...
Hmm
Next year?
Winter?
A break 'til when?
...
Do you understand?
Okay?
Um, well...
Um, well... From now on, you'll make dinner with Daddy at home.

...Yeah.
Does that mean we don't get to cook together anymore?



...we can't help it...
I guess...

...let's still play together, okay?
E-Even if we don't cook...

That's the face Tsumugi makes when she's trying her hardest to control herself.

Mom!
M...
I swore I wouldn't let anything unfair happen to her anymore, but...
SWEAT
U-h...

I'm glad... you're opening the restaurant again.
I'm really happy!
But sometimes... even if it's just on a day when we're closed...
can we keep cooking here together?
Mom...

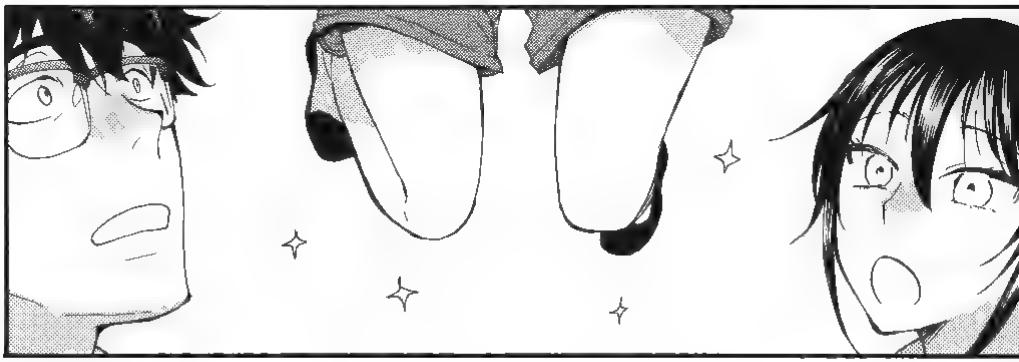
Um...
We can find...
a proper public kitchen somewhere.
Yes. We'll use a place that's meant for that...
...and I'll be sure to be with them at all times, so...
Would you please let them
keep playing and cooking together?

P...
Please...
Please!
NOD
Pleeeease!

Go ahead. Go ahead.
Huh?
Sure.
Sigh.
I'm causing problems for a student's parent...
Well, I guess I always was.
...
That was a big help, too.
Remember how you cleaned the oven for me?
If you use this one, I won't have to worry when I'm away.
But there's no need to find another place.
As long as you keep an eye on the open flames.
Oh, didn't I tell you? That's how I adjusted my schedule.
That's true. But for now, I'm just planning on opening it on weekends.
That means we can't use it like we have been, can we?
You're opening the restaurant again, right?
W...
Wait, Mom.

So you're free to use this place on weekdays and holidays like you have been.
I've moved all my recordings and interviews from now on to weekdays
Oh my
It was that much fun cooking with them, then?
Hee~
I was so sure we were going to have to stop...
Oh!
Then you should've said something!
Th...
WHEW!
I was saying you can keep using the kitchen with Kotori, like you have been.
What happened?
What? What?

HOORAY!
~~~~~~~~~~~~~~~~



Th-thank you!
Thanks!
Thanks!
LEGO POSE
~~~~~~~~~~~~~~~~

Make sure you leave some food for me!
But, in exchange!
Since it's been just the two of us, a lot of people have helped me, too.
...
YAY!
I'm gonna help lots and lots and lots!
Okay!
Thank you very much!
SMILE——

Tee hee.
...
What a cute pair they are.
Bye!
Oh! But if there is ever a problem, please let me know.
Of course.
Hm?
Mom...
Um...
Can I...
buy a kids' knife?

Tsumugi's favorite!

TAMAGOYAKI
FOR BOXED LUNCHES

Ingredients (Serves 2)

3 eggs
1 tsp light soy sauce
50 cc dashi
Pinch of salt
1 1/2 Tbsp sugar
Some vegetable oil

Make the dashi from katsuobushi and kombu.

If you add the sugar all at once, it's easy to burn, so it's okay to start with just a little.

Steps

1. Dissolve the sugar in the dashi while the latter is still warm. Add the soy sauce and salt.

2. Crack the eggs into a bowl and stir gently with cooking chopsticks without letting them foam. Add the ingredients from step 1 and stir again.

POINT Beat in a straight line back and forth without lifting the tips of the chopsticks from the bottom of the bowl. When you're done, the egg white should still be visible. Take care not to mix too much.

3. Heat a tamagoyaki pan on medium heat. Dip a folded paper towel in the vegetable oil and use this to mop the pan. Pour 1/4 of the egg mixture from step 2 into the pan and allow it to spread out.

4. Cook while poking the parts that bulge up with your cooking chopsticks. Once the surface of the egg sheet is no longer runny, roll it up from the rear to the front before it sets completely, using the chopsticks. Once you're done, move the egg to the back.

POINT The eggs will turn out fluffier if cooked over high heat. Control the temperature by moving the tamagoyaki pan up and down. If it looks like it's about to burn, take it away from the fire, okay?

Let's both do our best!

I recommend using a spatula to roll up the eggs until you're used to doing it. While you're still learning, don't worry about the shape, and just focus on your rolling technique!

5. Wipe the open pan surface with the oiled paper towel. Pour the same amount of egg mixture as before into the pan and allow it to spread. Lift up the already-wrapped egg at the back and allow the liquid to spread under it, as well.

6. Repeat steps 4 and 5 four times total. When you're done, place the egg mass on a makisu and shape it.

7. Leave it alone for a while to let it solidify, then take it out of the makisu and slice as preferred. It's done!
(Makisu = Sushi rolling sheet)

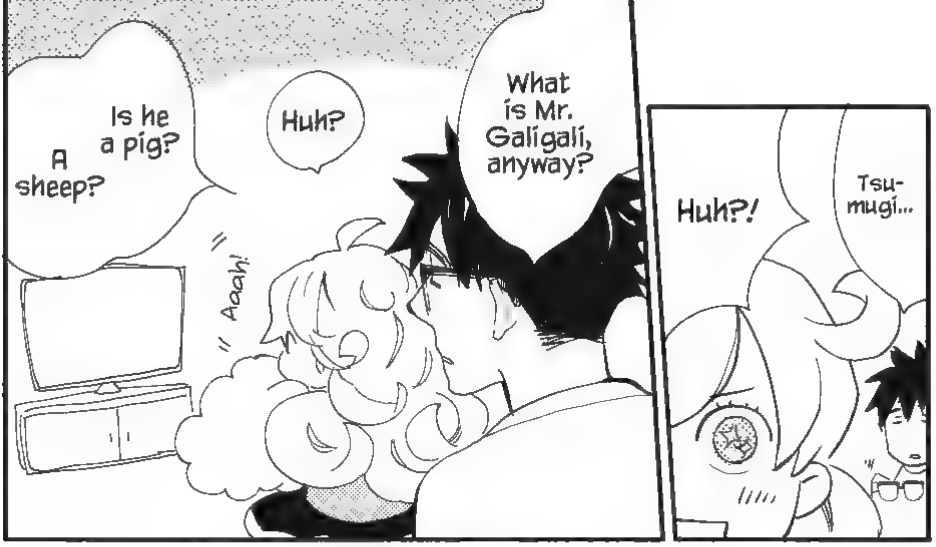
Conversion notes:
50 cc dashi = 1/5 cup

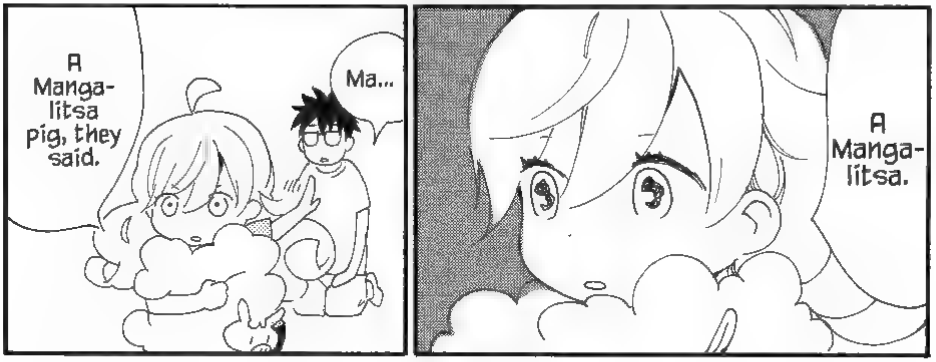
A kids' one?
A...
A kids' one.

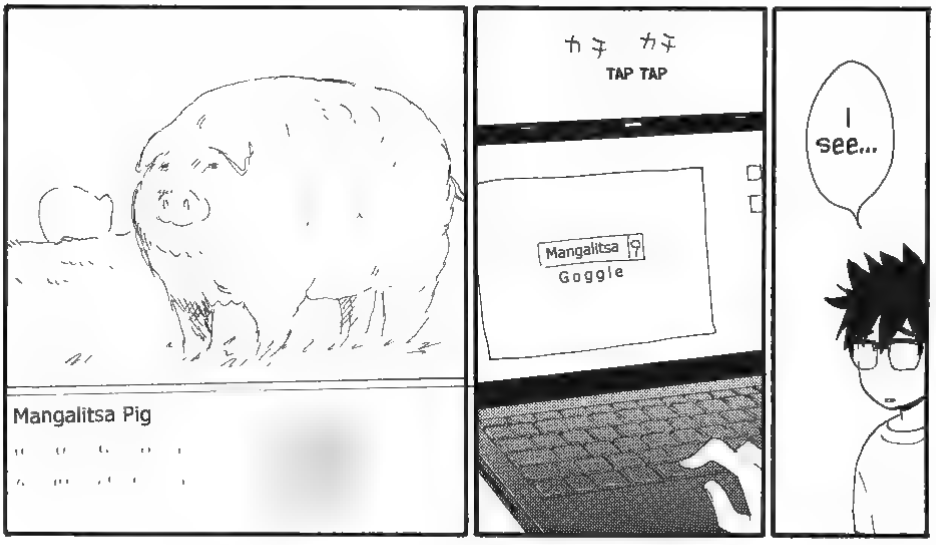
Just another Sunday at the Inuzuka Household
ZZZ
AWAKE
BEEP
とたたたー
DASH DASH DASH
LA!

Daddy!!
I'm gonna watch it again later!
I see...
...
They changed the Magi-Girl song!!
SLAM
Yay! Fluffy fur!
Okay, Mr. Gali-gali!
Yoshiko-chan, stick your hand into my fur!

Come forth
my friend
Lend me your power
my Magi-Girl!
wowwww...


What is Mr. Galigali, anyway?
Huh?
Is he a pig? A sheep?
Aaah!
Tsu-mugi...
Huh?!


Ma...
A Manga-litsa pig, they said.
A Manga-litsa.


Mangalitsa Pig
カチ カチ
TAP TAP
Mangalitsa
Goggle
I see...

Thank you, Magi-Girl!
It was nothing.
But I wonder if it tastes good.
The real thing isn't as fluffy as I thought...
She's going to eat him?
Ha ha ha ha!
Sheesh... Don't joke around like that!
Next time, I'm going to cook and eat you.
I don't know about this anime...
I'm going to watch the opening again!
The End
Isn't that great?
They said you're yummy, Mr. Galigali!

Afterword

It's got two lids, like this.
My dad got a donabe for making rice.
Another time I made rice with filleted sea bream and ginger, and it was soooo good.
SLURP
Let's have rice with black soybeans. I added some umeboshi for saltiness.
Ooh, wow! This is great!
I'm going to start with white rice, I think.
Yummy!
It's a good thing.
We knew we could lure you!
Mom
I visit my parents to eat rice.
Huh.

This is volume 3! Thank you!

The raisin dry curry is really so good! I want to make it with all kinds of veggies! In the summer I want to do it with minced bitter melon.

Note: Umeboshi = Japanese pickled plums.

See you next time!
Gido Amagakure

Thank you!
KOZ-tan GON-chan Tsuru-SAN W-Yama-san MChan
Dad Mom
& everybody who helped!

Translation Notes

Oguwari, page 45: Shochu mixed with hot water

Buri-daikon, page 48: Yellowtail fish simmered with daikon radish

Aji, page 80: Japanese horse mackerel

Tataki, page 83: Can refer to two traditional methods of cutting and seasoning fish. Sometimes the fish is seared first, then sliced and marinated with ginger paste. Otherwise it may be chopped and mixed with garlic, ginger, and other seasonings.

Namerou, page 84: Raw fish minced and mixed with seasonings to make a paste.

Sangayaki, page 84: Namerou that is shaped into a patty and fried.

Deba knife, page 86: A Japanese carving knife used for filleting fish

Kyaraben, page 132: Boxed lunches (bento) where the food is shaped into animals or anime/manga characters.

Another fight with Daddy?

A problem between Tsumugi and her friends!

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